

CHEF'S TABLE

RESTAURANT • FINE CATERING

Passed Cocktail Hors d'oeuvres

** denotes seasonal availability*

POTATO SKINS fingerling potato, white truffle ricotta mousse

DUO OF BRUSCHETTA tuscan bean, eggplant caponata

TRADITIONAL BRUSCHETTA tomato, garlic, italian herbs, balsamic

VEGETABLE CEVICHE marinated vegetables served in cucumber cups

ARANCINI tomato risotto balls; buffalo mozzarella, basil aioli

MINI BAKED BRIE BITES french brie, layer of house jam, wrapped in puff pastry

WILD MUSHROOM SUMMER ROLLS sake sauce

MINI BEET BURGERS house roasted marinated beets, goat cheese, arugula, financier bun

LENTIL TARTLETS braised umbrian lentils, pancetta, caramelized onions (*available without pancetta*)

SPRING TARTS asparagus, ricotta, sugar snap peas, english peas in puff pastry **spring*

DEVEILED EGGS seasonal topping

CAPRESE SKEWERS tomato, buffalo mozzarella, basil, balsamic glaze

SEASONAL SOUP SHOTS

BUTTERNUT SQUASH cinnamon and nutmeg **fall - winter*

CORN CHOWDER paprika **summer - fall*

LOBSTER BISQUE sherry cream

GAZPACHO chilled spanish soup

LOBSTER SHIITAKE ROLLS

COCONUT SHRIMP mango sauce

TROPICAL SHRIMP SKEWERS tropical glaze

MINI CRAB CAKE lemon or chervil aioli

CRAB AND ARTICHOKE stuffed in puff pastry

SPECK WRAPPED SCALLOPS honey rosemary glaze

TUNA NACHOS tuna tartare on a wonton crisp

BRAISED BEEF SHORT RIB TARTLETS parsnip puree

POLPETTINI mini braised italian meatballs stuffed with mozzarella, tomato sauce

STUFFED DATES stuffed with point Reyes blue cheese, wrapped with speck

SMOKEY EGGPLANT CIGARS rolled with goat cheese and prosciutto

ROASTED PORK LOIN crispy polenta, aged white cheddar, caramelized onions, apple whiskey sauce