

CANAPÉS & SUSHI

Three-Variety Bruschetta. Heirloom Tomato Herb,
Roasted Garlic Hummus, Roasted Wild Mushroom
\$24

Heirloom Tomato Caprese Skewer, Fiore D 'latte,
Basil
\$20

Watermelon & Feta Skewer with Fresh Basil
\$20

Citrus and Fennel Salad Roll Wrapped in Cucumber,
Organic Local Lettuces
\$20

Prosciutto-Wrapped Pear, Asparagus, or Melon
\$24

Gua-Bao Pork Belly Slider, Hoi Sin, Cucumber,
Crushed Peanut and Cilantro
\$28

Smoke Salmon Crostini with Crispy Capers,
Creamed Cheese or Boursin
\$28

BBQ Duck Rice Paper Roll, Fresh Asian Veggies,
Peanut Sauce
\$28

Veggie Rice Paper Roll, Bean Sprouts and Snap
Peas, Peanut or Sesame Sauce
\$20

Ahi Tuna Cucumber Bowl with Wasabi Foam
\$24

Potato Fondant with Beef Tenderloin, Black Truffle
Duxelle
\$32

Potato Galette with Portobello Mushroom, Goats
Cheese and Herbs
\$24

Stuffed Yorkies, Shaved AAA Beef, Horseradish
Cream, Jus
\$30

Poached Tiger or Spot Prawn in Shot Glasses with
Truffle Cream Sauce
\$34

Ahi Tuna Spring Rolls, Red Plum Sauce
\$34

Ahi Tuna Skewer with Lychee Salsa on Olive Pick
\$26

Herb-Crusted Lamb Lollipops
with Red Wine Demi-Glaze
\$36

Moroccan Chicken Lollipops with Cool Mint Yogurt
\$24

Zucchini and Parmesan Quinoa Fritters
\$24

Parmesan Tuile Stuffed with Seasoned Arugula
\$24

Fresh Sushi upon Request