TAPAS & TASTING

TAPAS & SEATED CHEF TASTING – $4500.00

A European style affair starting with tapas bites presented on multi-level farmhouse grazing table with florals, moving into a seated 3 course chef tasting experience.

Includes: farmhouse tables, chairs, wood board display, table settings for seated dinner, wine glass, water glass + table florals

4-HOUR EVENT

Per Guest Price for Food: $300
Labor & Service: $2000
Transportation: $100
Rentals & Design: $500
PLUS FEES 6% & Tax 8.625%
C H E F T A P A S  —  c h o o s e  6

Risotto Balls: lemon oil, truffle beurre blanc, parmesan
Cherry Cola Pork Belly Bites: patatas bravas, pressed cucumber, poblano jam
Glazed Pork Belly: charred shrimp, apple butter, pork rinds
Smoked Short Rib: sweet maduros, fried shallots, mojo sauce
Duck Confit Cigars: cabbage, carrots, spicy chili sesame aioli, leek ash
Potato Croquettes: shaved jerky, smoked gouda sauce
Fried Mozzarella: tomato jam, red pepper gremolata, shaved parmesan
Pastrami Scallops: potato hash, kimchi aioli
Lamb Medallions: onion confit, garlic gel, herb crumble, mustard jus
Coconut Shrimp: sweet coconut, maui mustard sauce
Rockstar Chicken Caesar: chicken croquettes, shaved manchego, romaine hearts, pepper candied bacon, kranch caper dressing
Tuna Tataki: smashed avocado, sticky rice, citrus soy, crunchy chili
Mexican Grilled Shrimp Cocktail: chorizo, lime salt, horseradish
Avocado Caesar: kale, baby gem, shaved radish, chickpea
Panzanella: citrus marinated berries, tomato, cucumber, arugula, charred brioche, aged olive oil
Iceberg Waldorf: apple, celery, grape, walnuts, bleu cheese
Heirloom Tomato Carpaccio: stracciatella, basil oil, shaved pistachio, pickled red onion, white blasamic
Scallops & Foie Gras: pastrami hash, shaved apple brussel sprout slaw, brioche sauce, pickle reuben chutney
Octopus: baba ghanoush, hearts of palm, citrus, charred onion
Ricotta Gnochi: crispy artichoke, leek ash, Crème fraîche, lemon oil, black butter

A P P E T I Z E R  —  s e l e c t  1

Burrata Lobster Fig: green goddess sauce, fig marmalade, white blasamic
Avocado Caesar: kale, baby gem, shaved radish, chickpea
Panzanella: citrus marinated berries, tomato, cucumber, arugula, charred brioche, aged olive oil
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E N T R E E  —  s e l e c t  1

Lamb Loin: celeriac, whipped goat cheese, glazed beets, blackberries
Filet: smoked gouda fondue, crispy mushroom, potato popcorn, pomme anna, bordelaise
Halibut: crispy artichoke, brussel sprouts, corn, charred leek
Bass: caponata, charred eggplant puree, garlic confit, olive gel
Salmon: broccoli rabe, charred onion, shallot soubise
NY Strip: warm fingerling tartare, bone marrow aioli, shaved horseradish, onion jus
Surf & Turf: bone in short rib, lobster, truffle pea chutney, bordelaise
Chicken Roulade: fried leeks, potato mousseline, crispy skin, brandy cream
Lobster Thermidor: gruyere cheese, fried mushroom, lobster reduction

D E S S E R T  —  c h o o s e  1

Chocolate Textures: chocolate parfait, white chocolate cremeux, salted chocolate crumble, shaved burnt white chocolate
Caramel Rhum Apples: candied brioche streusel, whipped Crème fraîche, vaniilla ice cream
Yuzu Napoleon: lemon curd, coconut crème anglaise, Crème fraîche ice cream, pistachio
Chocolate Sponge Cake: spiced rum banana, white chocolate crumble, espresso mousse, mascarpone ice cream
Honey Toast: crème brûlée custard, center, lavender, peaches, honey ice cream, brioche