



# THE GARDEN

## JANUARY RECEPTION MENU

\$55 PER PERSON // YOUR CHOICE OF 5 STATIONED & PASSED APPETIZERS + 4 PIZZAS

### STATIONED

**SALUMI & SELECT CHEESES** WITH MARINATED OLIVES

**CHICKEN MILANESE** PICCATA AÏOLI

**CRISPY ANSON MILLS POLENTA** SPICY HONEY & RICOTTA

**BOQUERONES** SMOKED POTATO CHIPS

**LOCAL DUNGENESS CRAB SALAD** JAPANESE SWEET POTATO, FINES HERBS (+\$4 PER PERSON)

**LOCAL OYSTERS** CHAMPAGNE YUZU GRANITA (+\$3 PER PERSON)

### PASSED

**SMOKED SCAMORZA HUSHPUPIES** BALSAMIC & BROWN BUTTER CREMA

**ENDIVE CUPS** CRÈME FRAÎCHE, CITRUS & TROUT ROE

**DEVILES ON HORSEBACK** (BACON WRAPPED DATES)

**HOUSE MADE MEATBALLS** GRANA PADANO

**GOUGERES** FISCALINI CHEDDAR

ADD BRANDADE (+\$3 PER PERSON)

**PETITE BRIE** BLACK TRUFFLE & FOCACCIA (+\$4 PER PERSON)

**STEAK TARTARE TOAST** SUNCHOKE & MEYER LEMON (+\$5 PER PERSON)

### PIZZA

**MARGHERITA** CRUSHED TOMATO, MOZZARELLA & BASIL

**BIANCA** MOZZARELLA, RICOTTA, BASIL & GARLIC

**SALAMI PICCANTE** CRUSHED TOMATO, MOZZARELLA, GYPSY PEPPERS & ONION

**HOUSE-MADE SAUSAGE** MOZZARELLA, SMOKY FENNEL, SUNDRIED TOMATO & BLACK OLIVE