

Hors D'oeuvres

COLD (can be passed or displayed)

Gougeries (Veg) 5.5
gruyere cheese puffs

Chicken Liver Mousse 8
brioche, cornichons, mustard

Prosciutto Parma (GF/DF) 8
summer melon, thai basil, fleur de sel

Tartine (Veg) 5.5
summer vegetables, green chickpea hummus

Hot Smoked Salmon (GF) 7
cucumber, pickled onion, fresh dill

Steak Tartare 7
traditional style, crostini

Provance Style Marinated Olives (bowl) 12
citrus, fennel, fresh herbs

Seasoned Mixed Nuts (bowl) 12
roasted, spiced mixed nuts

HOT (passed)

Blue Crab Cake (GF) 10
jumbo lump crab cake, champagne nage

Aspen Ridge NY Strip (GF) 9
agrodulce

Superior Farms Loin of Lamb (GF) 10
pistachio, mint

Saucisson Raclette 8
pork sausage, raclette cheese

Potato and Salted Cod Brandade 8
chives, garlic bread

Octopus a la Plancha (GF) 9
san Marzano tomatoes, garlic pernod butter, parsley

BOARDS

Hummus Crudo 8
farmers market vegetables (grilled, blanched and raw), housemade crackers

Premium Artisanal Cheese	12
seasonal fruit preserves, almonds, housemade crackers	
Combined Hummus Crudo & Artisanal Cheese	10
farmers market vegetables (grilled, blanched and raw), housemade crackers, seasonal fruit preserves	
Pate	8
watercress, cornichons, toast, grapes	
Cured Meat & Cheese	12
daily selection of cured meats and cheeses, housemade crackers	
House Made Breads	5
grilled French country bread	
<u>DISPLAYED</u>	
Seafood Display	
Selection of the following:	
Seasonal Oysters	6
Gulf Shrimp	6
Steamed Clams	6
King Crab	
<i>*priced per pound</i>	55
Lobster Tails	
<i>*priced per pound served with drawn butter, fresh lemon, remoulade, cocktail sauce</i>	55
DESSERTS (minimum of 12)	
Chocolate Tart	5
<i>chocolate shortbread crust, whipped ganache, chocolate glaze</i>	
Seasonal Fruit Tart	5
<i>vanilla pastry cream, shortbread crust, fresh berries</i>	
Bread Pudding	5
<i>brioche, salted caramel, whipped crème fraiche</i>	
Rolled Truffles gf	4
<i>coconut, sesame seed, almond</i>	
Profiteroles	4
<i>chocolate and vanilla pastry cream, pate a choux, powdered sugar</i>	

Prix Fixe Menu

3 Course Menu - \$82

Choose 1 starter course | Entrée Course Choice of | Desserts Family Style or Individual

4 Course Menu - \$98

Choose 2 starter courses | Entrée Course Choice of | Desserts Family Style or Individual

*We require entrée counts ahead of time for groups of 20 or more; entrée combination plates or family style options are available.

STARTER COURSE

Blue Crab Cake

\$7 upcharge per person

Dijon mustard, green onion, champagne nage

Wild Burgundy Snails gf

Asparagus, spring peas, garlic, mint

Chicken Confit

Fava beans, cherries, potato, rosemary

Hamakua Farms Hearts of Palm gf/vg

Rebel Farms gem lettuce, shallots, meyer lemon

Limestone Lettuce gf/v

Dates, pecans, pecorino fossa, buttermilk lemon dressing

Chef's Summer Soup Selection

ENTRÉE COURSE CHOICE OF

Alaskan Halibut gf

Colorado apricot, roasted sunchoke, watercress coulis

Roasted Guinea Hen

Truffle mousse, porcini mushrooms, madeira

Superior Farms Loin of Lamb gf

Roasted radishes, toasted quinoa, nettle emulsion

Aspen Ridge Prime New York Strip gf (10 oz)

Charred onion, summer beans, agrodulce

Seared Salmon

Colorado apricot, roasted sunchoke, watercress coulis

Indian Spiced Masoor Lentil Cake gf

Charred summer beans, chanterelle mushrooms, crisp potato, zucchini linguini, tomato coconut curry

SIDES

Three sides included; choose from the following:

Boulangerie Potatoes gf

Baumaniere Potatoes gf/v

Papas Brava gf/vg

Chantrelle Mushrooms gf/v

Summer Beans gf/vg

Oven Dried Heirloom Tomatoes gf/vg

DESSERT COURSE (minimum of 12)

**Variety of desserts served family style or individually plated*

**recommended desserts:*

Chocolate Tart

chocolate shortbread crust, whipped ganache, chocolate glaze

Seasonal Fruit Tart

vanilla pastry cream, shortbread crust, fresh berries

Bread Pudding

brioche, salted caramel, whipped crème fraiche

Rolled Truffles gf

coconut, sesame seed, almond

Profiteroles

chocolate and vanilla pastry cream, pate a choux, powdered sugar

CAKE BASE

Yellow Chiffon Sponge
 Chocolate Devil's Food
 Olive Oil Chiffon Sponge
 Carrot
 Apple Spice

FILLING

Vanilla Pastry Cream with Seasonal Fruit
 Lemon Curd
 Seasonal Fruit Jam
 Dark Chocolate Mousse
 Salted Caramel Mousse
 Whipped Chocolate Ganache

FROSTING & GLAZE

Vanilla Italian Buttercream
 Chocolate Italian Buttercream
 Chocolate Glaze
 Cream Cheese Frosting

SIZES & PRICING

Single Tier

<u>Size</u>	<u>Serves</u>	<u>Price</u>
4"	4	40
6"	10	65
8"	15	100
10"	25	160
12"	40	260
14"	50	325
16"	60	390
18"	70	455

Two Tier

<u>Size</u>	<u>Serves</u>	<u>Price</u>
6"/8"	25	160
6"/10"	35	230
8"/10"	40	260
10"/12"	65	425

Sheet

<u>Size</u>	<u>Serves</u>	<u>Price</u>
Half Sheet	22	145
Full Sheet	44	290