

*Park 90 +
chef Tom Coohill*

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 12

citrus, fennel, fresh herbs

Seasoned Mixed Nuts 12

roasted, spiced mixed nuts

HOT (passed)

Blue Crab Cake (GF) 10

jumbo lump crab cake, champagne nage

Aspen Ridge NY Strip Skewer (GF) 9
Colorado blue butter

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

DISPLAYED

Seafood Display

Selection of the following:

Seasonal Oysters 6

Gulf Shrimp 6

Steamed Clams 6

King Crab

**priced per pound 55*

Lobster Tails

**priced per pound served with drawn butter, fresh lemon, remoulade, cocktail sauce 55*