

# POPPY'S

## FALL COCKTAIL PARTY MENU

**VEGETARIAN**    honeycrisp apples + beets | hazelnuts, ricotta, pomegranate molasses + papadum *gf*  
shaved radish, cucumber + whipped feta | za'atar *gf*  
whipped goat cheese crostini | roasted kabocha squash, black pepper + chervil  
lemony ricotta + parmesan arancini | pesto + micro celery  
green pea + potato samosa | cilantro, mint + cashew chutney  
mushroom panzanella | fresh mozzarella + crispy sage  
vegetarian ceviche | avocado basil remoulade + taro chip *gf, vegan*  
chickpea fritter | sauteed greens, jalapeno, preserved lemon + olives *gf, vegan*

**MEAT + FISH**    beet cured salmon | horseradish creme fraiche + potato pancake *gf*  
spicy salmon tartare | pine nuts + cucumber *gf, df*  
trout roe + labneh | cured egg yolk + red endive *gf*  
tuna + avocado ceviche | tortilla crisp *gf*  
grilled garlic shrimp | tomato + calabrian chili salsa *gf, df*  
spicy crab salad | watermelon radish, avocado puree + rice crisp *gf, df*  
prosciutto crostini | pickled grapes + maple butter  
jerk chicken | mango puree, smoked coconut + plantain crisp *gf*  
sweet + spicy marinated chicken | crispy shiitake + quick pickled cucumber *gf, df*  
achiote skirt steak | pineapple, avocado + tomatillo sauce + jicama coins *gf, df*  
grilled hanger steak | sorrel pistou + potato chip *gf*

**SWEETS**    apple cider ricotta fritters | spiced caramel sauce  
goat cheese tartlets | plum + thyme  
pumpkin cheesecakes | candied pumpkin seeds  
sea salt chocolate caramel tartlets  
dark chocolate buckwheat brownie bites | *gf*

5 passed hors d'oeuvres | \$30 per person