

POPPY'S

summer cocktail party menu

vegetarian

peaches + beets | rose honey labneh + papadum *gf*
spring radish purse | eggplant, creme fraiche + micro chervil
sungold tomatoes, cucumber + whipped feta | za'atar *gf*
whipped goat cheese crostini | meyer lemon, roasted peach, black pepper + chervil
lemony ricotta + parmesan arancini | pesto + micro celery
green pea + potato samosa | cilantro, mint + cashew chutney
heirloom tomato + corn panzanella | crispy basil + crostini
vegetarian ceviche | avocado basil remoulade + taro chip *gf, vegan*
chickpea fritter | sauteed greens, preserved lemon + olives *gf, vegan*

meat + fish

beet cured salmon | horseradish creme fraiche + potato pancake *gf*
spicy salmon tartare | chiles + pine nuts on cucumber skewer *gf, df*
tuna + avocado ceviche | tortilla crisp *gf*
grilled garlic chili shrimp | tomato + calabrian chili salsa on skewer *gf, df*
crab salad | watermelon radish, avocado puree + rice crisp *gf, df*
prosciutto + melon skewer | pea tendrils pistou *gf*
prosciutto crostini | pickled strawberry + 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 steak | sorrel pistou on potato crisp *gf*

sweets

sea salt chocolate caramel tartlet
lemon square | cornmeal thyme shortbread *gf*
lemon blueberry cheesecake | *gf, contains nuts*
strawberry ricotta fritter
pistachio rose glazed olive oil cake | *df, contains nuts*

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