

TRAY PASS HORS D'OEUVRES MENU

FARM

BUTTERNUT SQUASH SOUP SHOOTERS creme fraiche, cinnamon croutons, chives
PORT POACHED FIGS whipped danish blue cheese, arugula, aged balsamic
CARAMELIZED ONION, APPLE & BRIE TARTLETS banyuls vinegar reduction, herbs
VEGETABLE SPRING ROLL spicy sesame soy dipping sauce
JALAPENO HUSH PUPPIES roasted chili aioli
BLACK BEAN & ROASTED POBLANO EMPANADA cilantro crema
BURRATA & TRUFFLED MUSHROOM DUXELLE TOAST extra irgin olive oil, chive
GRILLED YOUNG POTATO SKEWERS sweet onions, garlic & chive cream
ROASTED GARLIC FLAVORED RISOTTO BALLS san marzano tomato puree
TRUFFLE MUSHROOM MAC 'N CHEESE CUPS trio of cheese, herb crust
BEET TARTARE yogurt & dill, pickled shallots, herbs, lavash
CURRIED CAULIFLOWER CUPS golden raisins, garlic, chilies

OCEAN

HAMACHI TARTARE avocado mousse, cucumber, fish roe, cilantro, taro chip
GRILLED OCTOPUS SKEWERS salsa verde, fresh pepperoni
STUFFED SQUASH BLOSSOMS fish mousse, charred scallion aioli, lemon
BACON WRAPPED SHRIMP fontina cheese, TRG sweet BBQ sauce
SCALLOP AGUA CHILE cucumber, cherry tomato, avocado, tortillas, cilantro
OYSTERS ROCKEFELLER bechamel, spinach, caviar
AHI wasabi, seaweed salad, black sesame, soy dressing
OCTOPUS FRITTERS japanese mayo, plum sauce, pickled ginger, scallion, bonito flakes
NEW JERSEY STYLE CRAB CAKES roasted red pepper cream
SHRIMP AND CRAB STUFFED CREMINI MUSHROOMS chive ribbon
LOBSTER ROLLS house bun, light mayo, parsley

RANCH

PORK POT STICKER traditional sauce
PROSCIUTTO WRAPPED ASPARAGUS truffle parmesan aioli
LAMB CHOPS chimichurri
HOUSE SAUSAGE dried fruit mustard
PORK BELLY STEAM BUN hoisin, spicy mayo, pickle, cilantro
FRIED CHICKEN THIGHS serrano & lemon aioli
BRAISED LAMB SHOOTERS mascarpone polenta, fried sage
BEEF TARTARE tonnato, pickled mustard seeds, lavash
BBQ BEEF OR PORK MEATBALL crispy onion strings
GRILLED CHICKEN WINGS ponzu, honey, garlic, chilies
KOREAN STYLE SHORT RIBS SLIDERS pickled carrots, cucumbers
SLOW COOKED CHAR SU SPICED SPARE RIBS sesame seeds

