

MENU SELECTIONS

Reception Menu

\$95 per guest

RAW BAR

stationed plateaux

chef's selection of west & east coast oysters,
tasmanian ocean trout crudo, hamachi crudo,
dungeness crab with horseradish crème fraiche, lemon & golden beets

PASSED

select three of the following items to be passed during your event

Italian Burrata* apple slaw, salasa verde, mint & toast
Deviled Eggs spicy porc, spanish anchovy & cured olive
Smoked Cod taramasalata & roe
Black Pepper & Coriander Duck persimmon, mache & caramelized grape jus
Bœuf Tartare mushroom, truffle, lemon, black pepper & porcini oil crostini
Foie Gras & Jam* apricot-chili jam & toasted baguette
Avocado Toast pine nuts, carrot, yogurt, sprouts & dukkah

STATIONED

select three of the following items to be stationed during your event

Tuna Conserva Tartine piquillo peppers, wild arugula & black olive
Winter Chicory Salad pomegranate, pear, crispy pancetta, honey & pecan
Roasted Cauliflower & Baby Carrots arugala pesto & almonds
Stilton Blue candied bacon & fig

DESSERT

Shortbread Cookies orange & pecan cinnamon
Dandelion Chocolate

* \$5 supplemental charge for these items

Seated Menu

\$110 per guest

RAW BAR

served for the table

chef's selection of west & east coast oysters,
tasmanian ocean trout crudo, hamachi crudo, dungeness crab with horseradish
crème fraiche, lemon & golden beets

SECOND

select three of the following items to be served for the table during your event

Italian Burrata* apple slaw, salsa verde, mint & toast
Deviled Eggs spicy porc, spanish anchovy & cured olive
Stilton Blue candied bacon & fig
Sardines pickled mustard & cucumber
Smoked Cod taramasalata & roe
Avocado Toast toasted pine nuts, carrot, yogurt, sprouts & dukkah spice
Black Pepper & Coriander Duck persimmon, mache & caramelized grape jus
Smoked Beets & Carrot harissa & sheep's milk cheese
Bœuf Tartare mushroom, truffle, lemon, black pepper & porcini oil crostini

THIRD

select three of the following items to be served for the table during your event

Foie Gras & Jam* warm torchon, apricot-chili jam & mini baguette
Tuna Conserva Tartine piquillo peppers, wild arugula & black olive
Winter Chicory Salad pomegranate, pear, crispy pancetta, honey & pecan
"Huitres au Vin" oysters & clam stew with bacon, leeks & uni crostini
Black Pepper & Coriander Crusted Duck persimmon, mache & caramelized grape jus
Slow Braised Lamb Ribs cranberry, kumquat & frisée
"Poulet Vert" herb marinated chicken, celery root & pomme purée
with sauteed swiss chard & brussels sprouts

DESSERT

served for the table

Shortbread Cookies orange & pecan cinnamon
Dandelion Chocolate

* \$5 supplemental charge for these items