

Passed Appetizers

Maytag Blue Cheese Potato Chips, Molasses Glazed Apple Smoked Bacon.

Local Goat Cheese Toast, balsamic-mint strawberries.

Kobe Beef Carpaccio, roasted shallot-black pepper vinaigrette, sourdough crostini.

Smoked Chicken Nacho, cilantro-lime pesto

Grilled Oyster, crispy rice

Tuna Tartare Cone, tobiko caviar, kaffir cream

Lobster Spoon, yellow coconut curry

Shitake Mushroom Brochette, scallions

Crushed Red Pepper Roasted Shrimp, crispy chick peas, honey-lemon yogurt

Avocado Toast, roasted poblanos, pickled onions, cojita cheese

Prosciutto, Roasted Pepper, Pesto Flatbread

New Orleans BBQ Oysters, Worcestershire-black pepper butter

Guajillo Marinated Duck Taco, mango pico de gallo

Oyster on Half Shell, yuzu vinaigrette

French Onion Gruyère Tart, caramelized onion

Lamb and Lentil Empanada

Spicy Sweet Potato, golden raisin relish

Curried Chicken Salad, goat cheese croutons

Bacon Wrapped Shrimp Stuffed Jalapeños, spicy remoulade

Crispy Coconut Crusted Shrimp, spicy soy glaze, toasted sesame, sriracha aioli Blue

Crab-Truffled Deviled Eggs

Thai Fried Rice Cake, soy brown butter

Rock Shrimp and Green Mango Ceviche, coconut yuzu vinaigrette

Beef Yakatori, sweet chili glaze

Garlic Pork Potsticker Lollipops, scallion ponzu

Tuna Tartare, jalapeno, crispy wonton