

Amuse Bouche

Displayed

Curated in increments of 25

Cold Selections

Grilled Shrimp Shooter and Mango Gazpacho
Beef Carpaccio, Shallots, Capers and Grana Padano
Spicy Beef Tartare, Caramelized Halloumi Cheese, Pistachios and Curry Kataifi Nest
Smoked Duck Breast, Spiced Papaya Salsa and Duck Chicharron
Lump Crab, Avocado Salad in Sesame Cones
Gravlox "Tartare", Spanish Potato Tortilla and Chive Crème Fraîche

\$145

Hot Selections

Black Truffle Arancini with Fontina, Parsley, Lemon and Aioli
Mushroom and Cotija Pecorino Quesadilla

\$145

Korean BBQ Short Ribs, Mango-Yuzu and Peppercreess in Steam Buns
Crispy Chicken Slider, Honey Sriracha Glaze and Kimchi
Kalua Pork Slider, Pineapple Slaw and Kimchi Aioli
Miniature Pulled Pork Cubans

\$155

Roasted Lamb Chop Bites
Duck A L'Orange Bundles and Citrus Agrodolce
Crisp Shrimp Tempura and Soy Ginger Dip
Oysters Bienville
Miniature Lobster Pot Pies
Miniature Lump Crab Cakes and Green Tomato Jam

\$165

Seafood Salads and Ceviche

Curated in increments of 50

Bay Scallops, Lime, Cilantro and Mango Ceviche

\$175

Shrimp and Lobster, Avocado, Corn and Tomato Salad

\$350

Lump Crab Louie Martini

\$350

Ahi Tuna Poke, Yuzu Ponzu, Kimchi Sauce, Pickled Onions, Almonds and Toasted Sesame Furikake

\$290

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All prices subject to 13.5% combined taxes and 20% service charge.

Rev 1/23