

# 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

**\$130**

## Hot Selections

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

**\$130**

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

**\$145**

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

**\$155**

## Seafood Salads and Ceviche

Curated in increments of 50

Bay Scallops, Lime, Cilantro and Mango Ceviche

**\$165**

Shrimp and Lobster, Avocado, Corn and Tomato Salad

**\$330**

Lump Crab Louie Martini

**\$330**

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

**\$275**

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.

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