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**passed hors d'oeuvres ~ off premise**

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# Spring

**{cold}**

**artichoke puree** / parmesan crostini **v**  
**cured salmon "cannelloni"** / horseradish crème fraiche, radish sprouts  
**dungeness crab & artichoke salad** / english cucumber  
**dungeness crab & lemongrass tartlets** / lemongrass aioli  
**fresh vietnamese spring rolls** / nuoc chom **v**  
**poached sweet chili prawn salad** / japanese rice cakes  
**seared lamb** / crisp beet chip, herbed sour cream, micro beet greens  
**smoked salmon** / wrapped in dill crepes, kaffir lime crème fraiche  
**szechwan pepper crusted beef tenderloin** / chayote-cucumber-jalapeno slaw

**{hot}**

**barbecue pork & napa cabbage fried dumplings** / spicy soy dipping sauce  
**crab & fennel wontons** / mango-lime puree  
**crab, goat cheese & asparagus strudel**  
**crispy curried chicken spring rolls** / papaya-golden raisin relish  
**grilled kebobs of garlic sausage** / sweet onion chutney  
**herbed egg tartlets** / osetra caviar {\$3 supplement}  
**hoisin marinated beef skewer** / teriyaki plum glaze  
**leek, feta & black olive tartlets v**  
**minted pea soup** / crispy pancetta  
**mushroom & leek spring rolls** / mint dipping sauce **v**  
**oyster corn fritters** / two-vinegar emulsion  
**potato onion pancakes** / smoked salmon, crème fraiche  
**seafood spring roll sticks** / citrus dipping sauce  
**shiitake spring rolls** / lemongrass sauce **v**  
**thai coconut prawns** / tamarind sweet & sour dip {\$2 supplement}  
**zucchini & potato pancakes** / dill crème fraiche **v**

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# Summer

**{cold}**

**butter poached lobster** / tarragon polenta cake, white truffle mascarpone {\$2 supplement}  
**chilled oysters on the ½ shell** / gazpacho mignonette  
**clear gazpacho shots** / lime squeeze, salted rim **v**  
**dungeness crab & avocado salsa** / miniature corn cups  
**eggplant, chevre & mint rolls** / balsamic reduction **v**  
**goat cheese bruschetta** / heirloom tomatoes, red onion marmalade **v**  
**grainy dijon chicken salad** / olive oil rosemary bread  
**lobster salad** / bloody mary granite  
**lobster, mango & corn salad** / watermelon-grapefruit vinaigrette, endive  
**miniature caesar salad** / crisp parmesan chip, caesar vinaigrette **v**  
**olive oil & chive poached tuna** / sweet 100 tomatoes, crisp plantain {\$2 supplement}  
**red stripe prawns** / three citrus sauce {\$2 supplement}  
**sashimi of halibut** / daikon-scallion sauce  
**seafood-filled rice paper rolls** / ponzu dipping sauce  
**sweet shrimp & avocado salsa** / homemade tortilla chip  
**yukon gold potato crisps** / crème fraiche, chives **v**

**{hot}**

**black bean cakes** / red pepper puree, roasted corn relish **v**  
**corn & crab fritters** / chipotle aioli  
**duck rilette "burrito"** / sweetcorn-papaya salsa  
**grilled pork tenderloin satay** / spicy pineapple puree  
**honey & lemon marinated lamb skewers**  
**lime & ginger grilled scallop** / sweet soy glaze  
**lobster "corn dogs"** / grained mustard crème fraiche  
**miniature corn cakes** / avocado, corn & black bean salsa **v**  
**miniature kobe beef burgers** / muscatel shallots, tomato jam, homemade mustard  
**prawn fritters** / sweet chili dipping sauce  
**risotto & lobster cakes** / spicy remoulade  
**smoked chicken, jack, green apple & pistachio strudel**  
**sweet corn consommé** / sweet shrimp  
**zucchini, potato & sweet corn fritters** / chipotle aioli **v**

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# Fall

**{cold}**

**cinnamon rubbed pork tenderloin** / jalapeno & roasted apple jelly, spiced cornbread  
**coriander & vodka cured gravlax** / house made herb crackers  
**duck confit wonton tostada** / mango-red onion chutney  
**endive spear** / whipped goat cheese, fig confit, glazed pecans **v**  
**fresh figs or dates** / stuffed with goat cheese & pistachio **v**  
**goose liver pate** / petite brioche, mustard sprouts  
**granny smith apple & chicken salad** / miniature brioche  
**grilled polenta** / smoked chicken, pecan pesto  
**honey & five spice roasted turkey** / miniature orange muffin, arugula, cherry compote  
**maple glazed duck breast** / sweet potato gaufrette, lingonberry gastrique  
**miniature pulled pork sandwiches** / jalapeno slaw, house made bbq sauce  
**prosciutto & arugula wrapped melon** / lime-poppysseed vinaigrette  
**prosciutto wrapped mission figs** / cambozola, balsamic reduction  
**pumpkin seed crusted wild game** / plantain chip, mango-scotch bonnet bbq sauce  
**purple potato crisps** / caramelized onions, goat cheese & chives **v**  
**roasted eggplant & marinated red pepper** / sesame crisps **v**  
**seared beef tenderloin** / ginger jam, crisp lotus chip  
**smoked chicken, apple & gorgonzola salad** / grilled bread, walnut-cranberry relish  
**smoked venison** / crispy bread, tropical sambal, avocado cilantro cream

**{hot}**

**buckwheat blinis** / caramelized vidalia onions & fuji apples **v**  
**buckwheat blinis** / smoked chicken, vidalia onion & fuji apple hash  
**butternut squash soup sips** / toasted pumpkin seeds **v**  
**chorizo empanaditas** / cayenne crema  
**demitasse of sweet potato soup** **v**  
**miniature chicken cordon bleu** / cranberry chutney  
**miniature potato latkes** / homemade applesauce **v**  
**miniature savory leek pies** **v**  
**miniature spinach & ricotta turnovers** **v**  
**miniature wild mushroom strudel** **v**  
**miniature wild rice salmon cakes** / rosemary orange aioli  
**skewered maple & rosemary grilled chicken breast** / parmesan rosemary aioli  
**skewered maple & rosemary grilled flank steak** / horseradish crème fraiche  
**smoked duck** / wild rice & pecan cake, kumquat glaze  
**warm virginia ham hush puppies** / rum raisin sauce  
**wild mushroom & rabbit dumplings** / horseradish jus

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# Winter

**{cold}**

**baked goat cheese crostini** / dried cherry & apricot compote **v**  
**balsamic glazed figs & whipped blue cheese** / grilled crostini **v**  
**beef tartare** / spicy wasabi, fried capers, pappadams  
**crayfish & andouille sausage cheesecake** / creole mustard-tomato coulis  
**herb crusted filet of beef** / miniature buttermilk biscuits, shallot mustard, caramelized onions, watercress  
**lamb & apple "meatloaf"** / chipotle corn bread, tomato jam  
**lamb tenderloin** / peppercorn wafer, pomegranate glaze  
**miniature "steak sandwiches"** / venison filet mignon, fried shallot, sambal aioli  
**pate of chicken livers** / crisp sage flatbread  
**pinot noir & fig compote** / whipped great hill blue cheese, savory pecan shortbread **v**  
**rare crispy duck breast** / savory chile-ginger shortbread, candied onion & orange marmalade  
**roasted fingerling potato** / crab salad, crème fraiche, caviar  
**roasted turkey breast** / gingerbread cracker, pumpkin mousse, cranberry-walnut pesto  
**seared venison** / sweet potato chip, tamarillo sauce

**{hot}**

**apricot-caramelized onion-taleggio tartlets v**  
**black pepper & rosemary crusted lamb chops** {\$2 supplement}  
**blue cheese & walnut tartlets** / caramelized onions, balsamic reduction **v**  
**braised venison & cranberry chutney strudel**  
**carrot-pinenut macchiato** / ginger foam **v**  
**cranberry & jerusalem artichoke fritters** / sweet-chili sauce **v**  
**dumpling of duck confit & dried sour cherries** / aged balsamic syrup  
**fig glazed duck** / candied orange mascarpone, sage & onion blini  
**italian sausage & fennel stuffed mushrooms**  
**miniature beef & blue cheese wellingtons**  
**miniature grilled ham & cheese** / prosciutto & fontina cheese, roasted tomato "soup" dip  
**miniature vegetable samosas** / spicy apple chutney **v**  
**petite salmon & portobello wellingtons** / sauce ravigote  
**potato pancakes** / apple-cranberry compote **v**  
**rabbit confit** / butter braised potato round, shallot-fig compote  
**skewered lamb** / almond-mint pesto  
**tartlets of red flannel hash** / seared rare beef  
**tiny twice baked potatoes** / sour cream, aged cheddar **v**  
**traditional english pork stuffing** / miniature brioche  
**walnut crusted chicken skewers** / pomegranate dipping sauce  
**wild mushroom & chevre tartlets v**  
**wild mushroom, spinach & goat cheese strudel v**

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# *Anytime*

**{cold}**

**tamarind grilled shrimp** / sweet chili dipping sauce {\$2 supplement}  
**ahi tuna tartare** / black currants & coconut, crisp taro root {\$2 supplement}  
**prawn, caper, tomato & feta bruschetta**  
**mini lobster club house sandwiches** / toasted brioche {\$2 supplement}  
**lobster & mango summer rolls**  
**spicy horseradish oyster-gazpacho shooters**  
**grilled mustard & rosemary beef tenderloin** / kennebec potato chip, great hill blue cheese, roasted garlic jam  
**cumin crusted ahi tuna blocks** / citrus-soy glaze, wasabi mousse, tobiko {\$2 supplement}  
**foie gras mousse** / black olive toast points, sundried cherry compote {\$2 supplement}  
**sugar cured beef tenderloin** / mirin glaze, sesame-rice cake  
**sea salt & peppercorn crusted ahi tuna** / herbed potato chip, parsley vinaigrette {\$2 supplement}  
**smoked salmon tartare** / sliced cucumber, toasted black sesame seeds  
**house cured salmon** / parmesan shortbread, herbed chevre, pickled red onion  
**blue fin tuna rice paper rolls** / rice noodles, pea sprouts, pickled carrots, mint, ponzu {\$2 supplement}

**{hot}**

**potato-raisin-green olive empanaditas** / pasilla aioli v  
**portabello satay** / spicy coconut dipping sauce v  
**jerk marinated chicken skewers** / guava-soy glaze  
**miniature dungeness crab & corn cakes** / chipotle tartar sauce  
**pork & ginger pot stickers** / spicy soy dipping sauce  
**applewood bacon wrapped diver scallops** / sambal aioli {\$2 supplement}  
**thai spiced chicken lollipops** / sweet chili dipping sauce  
**blackened, seared ahi** / sticky rice cake, mirin-ginger sauce  
**chicken & pinenut dumplings** / ginger-chili dipping sauce  
**elements cured gravlax** / savory johnny cakes, tarragon-dill pesto  
**rock shrimp "lollipops"** / spicy almond sauce  
**cornmeal crusted oyster mushrooms** / chile jam & garlic aioli  
**peking chili orange marmalade drums**  
**cornmeal crusted catfish fingers** / pecan-banana pepper sauce  
**cornmeal crusted oysters** / sweet chili jam  
**tempura battered shrimp** / lemongrass sweet & sour sauce {\$2 supplement}  
**purple & sweet potato pancakes** / chive crème fraiche v  
**pinenut, sundried tomato, goat cheese tartlet** v  
**green chile corncakes** / cilantro & lime crème fraiche v  
**deep fried onion leaves** / chive sour cream v  
**lamb & fig lollipops** / gorgonzola dipping sauce  
**sliced rare beef** / fleur de sel, wild mushroom tartlet, sauce au poivre  
**porcini-caramelized leek-fontina tartlets**  
**gala apple & pork sausage turnovers**