



HORS D'OEUVRES

MEAT

- ② GRAPEVINE SLIDERS with aged cheddar, remoulade, pickles and iceberg lettuce on house made bun
- ② DUCK CONFIT PIZZA with bbq tomato sauce, caramelized onions, cilantro and grilled pineapple
- ② MINI PORCHETTA SANDWICH with truffle aioli, parmesan, and house made hot sauce
- ② HOUSE MADE MONTREAL SMOKED MEAT grilled cheese with melted Swiss, coleslaw and spicy mustard on rye
- ② CRISPY MALAYSIAN CHICKEN SATAY with sweet soy, crushed pistachios, pickled finger chillies and cilantro
- ② “CHICKEN AND WAFFLES” buttermilk marinated fried chicken breast on sweet potato waffles with maple infused sweet potato puree and homemade hot sauce
- ② HARRISSA RUBBED LAMB CHOPS with mint pistachio gremolata
- ② CAMELIZED FIGS with vanilla scented foie grass mousse, toasted hazelnut and balsamic pearls
- ② CRISPY PORK AND CHICKEN DUMPLINGS with sautéed shishito peppers, ginger, garlic and sweet soy glaze (*served in bamboo boats with chopsticks*)
- ② CRISPY SOUTHERN FRIED CHICKEN SKINS with avocado mousse, house made honey hot sauce, and “red eye” gravy
- ② DUCK CONFIT CROQUETTES with maple parsnip cream and pickled shallots



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SEAFOOD

- 🍷 SHRIMP TEMPURA with chili, citrus and soy aioli
- 🍷 MISO TORCHED SALMON with grilled scallion slaw, soy and miso vinaigrette and black sesame seed
- 🍷 SALMON TARTARE with truffle and lime vinaigrette, and green apple gribiche served on Yukon gold chip
- 🍷 CRISPY FRIED DEVILLED EGGS stuffed with lump crab, topped with pickled jalapenos and bbq aioli
- 🍷 YELLOWFIN TUNA on taro chip with avocado, grilled pineapple, citrus sesame dressing
- 🍷 BUTTER BRAISED LOBSTER GRILLED CHEESE with pickled mushrooms and fontina cheese
- 🍷 COLD SMOKED MUSSELS served on the half shell with mustard seed caviar, crème fraiche, and pickled cucumber slaw



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VEGETARIAN

- 🍷 MUSHROOM FLATBREAD with sautéed wild mushrooms, caramelized onions, cress salad, house made ricotta and aged balsamic
- 🍷 WHIPPED GOATS CHEESE MOUSSE on crostini with pear jam, pistachios, aged balsamic and mustard seed caviar
- 🍷 MARSALA BRAISED PEAR AND SMOKED BLUE CHEESE PIZZA with caramelized onions and truffle honey
- 🍷 APPLE BUTTER AND BRIE GRILLED CHEESE with toasted walnuts
- 🍷 BEET TARTARE fine diced roasted red beets on crostini, with roasted garlic and turmeric aioli and micro greens
- 🍷 TEMPURA CAULIFLOWER with curry scented cashew crème, and lightly pickled cucumber
- 🍷 POTATO CROQUETTES with piri piri crème fraiche and jalapeno cheese sauce
- 🍷 CHICKPEA FRITTERS with curry aioli and pickled shallots
- 🍷 FRIED ZUCCHINI BLOSSOMS with artichoke and roasted garlic ricotta, and romesco dipping sauce
- 🍷 SWEET PEA CROQUETTES with lemon crème fraiche and pickled carrot
- 🍷 “CHICKEN FRIED” ARTICHOKE with buttermilk waffle, with cashew crème and maple hot sauce



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DESSERTS

- 🍷 CHOCOLATE AND SALTED CARAMEL tarts with sponge toffee
- 🍷 S'MORES TORTES - dark chocolate torte with whipped burnt marshmallow cream and graham crumble
- 🍷 BEIGNETS
 - Cinnamon sugar and dulce de leche
 - Maple glazed
 - Berry coulis and powdered sugar
 - Hazelnut chocolate ganache filled
- 🍷 BITE SIZE PAVLOVAS with lemon curd and raspberry rhubarb compote
- 🍷 VANILLA "CREAM EGG" with passionfruit gel and milk crumb
- 🍷 NUTELLA AND BANANA CREAM tarte with toasted hazelnut
- 🍷 VANILLA CHEESECAKE BITES in white chocolate shells with strawberry coulis and freeze dried strawberry dust