

COLD — PASSED HORS D'OEUVRES

- BEEF TARTAR**
LYONNAISE SALAD, BRIOCHE ROUND
- SAVORY WHOOPIE PIE**
TRUFFLE MOUSSE, CACAO NIBS
- SEARED BEEF TENDERLOIN**
HORSERADISH, FINGERLING POTATO
- SMOKED SALMON BLINI**
DILL CRÈME FRAÎCHE, CAVIAR,
LEMON ZEST, FRIED CAPER
- HOUSE-CURED SALMON**
SHAVED ASPARAGUS, MEYER LEMON OIL,
HANDMADE CHIP
- SHRIMP CEVICHE**
GRILLED PINEAPPLE, SPICY COCONUT FROTH
- MINI LUMP CRAB TACO**
MINT, CILANTRO, MANGO, KEWPIE MAYO
- DEVEILED QUAIL EGGS**
TRUFFLE CREAM, SAUTERNES JELLY
- SHRIMP GAZPACHO 'GIMLET'**
- GRILLED MOJITO SHRIMP**
SUGAR CANE SKEWER
- SEARED LAMB LOIN**
PAPADUM, MANGO SALSA, MICRO CILANTRO
- WATERMELON, MINT & FETA SALAD (V)**
BALSALMICO
- CHARRED CORN, ROASTED RED PEPPER &
RICOTTA SALATA**
PHYLLO CUP
- FIVE SPICE DUCK SALAD**
VIETNAMESE VEGGIES, SESAME SEEDS, WONTON CUP
- CURRIED CAULIFLOWER &
MANGO SALAD (V)**
RAISIN VINAIGRETTE, PHYLLO CUP
- PETITE SALAD NICOISE**
BLACK SEA SALT, CROSTINI
- NEW YORK STYLE LOBSTER ROLL**
CUCUMBER & CHIVES
- TOMATO & MASCARPONE TATIN (V)**
- BABY KALE CAESAR SALAD (V)**
WAFFLE CONE
- INDIAN KHATI ROLL (V)**
POTATOES ALOO, MASALA TOMATO CHUTNEY
- CARAMELIZED QUINCE &
HUMBOLT FOG (V)**
SAVORY CONE
- SHRIMP BAHN MI**
NOUC CHAM VEGGIES, CILANTRO, SPICY MAYO
- BBQ BULGOGI CREPE**
PICKLED DIAKON, KOCHUJANG AOILI
- VICHYSOISE SIP (V)**
CHIVE OIL DRIZZLE
- SEARED SHRIMP**
FENNEL CREAM, TOMATO CONFIT, SAFFRON JELLY
- ZUCCHINI & TOMATO VERRINE (V)**
MASCARPONE PESTO CREAM, PHYLLO CUP
- DUCK RILLETTE**
DRIED CHERRY CONFIT, CANDIED ORANGE, BRIOCHE
- SIGARA BOREGI (V)**
FETA PHYLLO 'CIGAR'
- LOBSTER MEDALLION**
CRISPY BLACK RICE, SALSIFY CREAM, SAFFRON AIOLI
- STUFFED BRUSSEL SPROUT**
QUINOA, TAMARIND

HOT — PASSED HORS D'OEUVRES

SEARED FILET ON CRISPY POTATO CAKE
GREEN PEPPERCORN AIOLI

ALL AMERICAN SLIDER
WISCONSIN CHEDDAR, KETCHUP, CORNICHON

'CHILE & COFFEE' STEAK QUESADILLA
PICKLED RED ONIONS, CHIHUAHUA

LAMB KEFTA MEATBALLS
ORANGE, PISTACHIO, YOGURT

NEW ZEALAND LAMB CHOPS
ARUGULA PESTO CRUST

SHORT RIB BAO

TUNA TARTARE, CITRUS AIOLI
BLACK RICE CAKE

LOBSTER SHU MAI
WHITE TRUFFLE EMULSION

CRISPY COCONUT SHRIMP
KEY LIME CHILI SAUCE

JUMBO LUMP CRAB CAKE
MILD CURRY AIOLI

MAPLE GLAZED PORK BELLY SLIDER
SPICY APPLE SLAW

CROQUE MONSIEUR FINGER
TRUFFLED SABAYON

FRIED OYSTER SLIDER
SRIRACHA MAYO, HOUSE MADE KIMCHI

FRIED CHICKEN BITE
MINI BACON BISCUIT, COUNTRY GRAVY

MINI REUBEN
CORNED BEEF, HOUSE MADE SAUERKRAUT,
THOUSAND ISLAND FOAM

WILD MUSHROOM LASAGNA
'CUPCAKE' (V)
BASIL AIOLI

BLT SLIDER
JALEPEÑO BACON, CONFIT TOMATO, BUTTER
LETTUCE, GARLIC CREAM

TURKISH ZUCCHINI FRITTER (V)
MINT YOGHURT

**MANCHEGO CHEESE &
CHORIZO EMPANADA**
ANCHO CREMA

COQ AU VIN 'POT PIE'

ROMAN GNOCCHI BITE (V)
ROASTED TOMATO, BUFALA MOZZARELLA

BOURBON & BACON POUTINE
WISCONSIN CHEESE CURDS

CHICKEN & WAFFLES
GRAND MARNIER SYRUP,
CANDIED ORANGE ZEST

PINEAPPLE & PORTOBELLO TACO (V)
ROASTED CHICKPEAS

SWEET POTATO & MANGO SAMOSA (V)
YOGHURT RAITA

**FRIES (V);
TRUFFLE
SALT & PEPPER
BLUE CHEESE SALT
SWEET POTATO**

GRUYERE GRILLED CHEESE FINGER
OVER TOMATO BISQUE (V)

BRAISED BEEF BEIGNET
HORSERADISH CREAM & CHIVE

FISH & CHIPS
TARTAR, MALT VINEGAR

SLOPPY 'BOMBAY' JOE
DAAL & INDIAN PICKLES