



Passed Hors D'oeuvres Menu
Featuring Spring/Summer 2010

House Made Ricotta Crostini
honey, citrus zest, ficelle

Slow Cooked Pulled Lamb
on minted polenta cup

Asparagus Tartlet
caramelized leek, fromage blanc

Chicken Cherry Salad
artichoke, tarragon, parmesan cup

Curried Chicken Lollipop
poblano aioli

Grilled Cheese Triangles
fontina, sage

Grilled Shrimp Summer Roll
mango, radish, baby arugula, hoisin-lime

Signature Sirloin Slider
pickle, fondue sauce, mini bun

Seared Beef Tenderloin
chive aioli, slow roasted tomato, herbed toast

Summer Squash Tostada
pickled red onion, avocado mousse, crispy tortilla

Tuna Crudo
cucumber, basil, lemon, mini spoon

Roasted Beet & Carrot Napoleon
goat cheese, parsley vinaigrette, crisp

Peekytoe Crab Cake
tomato ginger relish

Smoked Trout Latkes
horseradish cream, micro greens, yukons

Wild Mushroom Empanada
serrano ham, red pepper, parsley

Chilled Watermelon Cups
ricotta salata, basil, balsamic

Zucchini Bisque Shooter
basil, snow crab

Mac & Cheese Tartlets
three cheeses, roasted cherry tomato

Dish uses seasonal products from local sources whenever possible, so all items are subject to availability.