



**Passed Hors D'oeuvres Menu
Winter 2010**

Cranberry Bean Cassoulet

duck confit, leeks & thyme

Upside Down Shepard's Pie

brisket, carrot, spices, potato cup

Brooklyn Ricotta Crostini

honey, lemon lime zest, ficelle

Pumpkin Raviolini

sage broth

Caramelized Sweet Onion Tartlet

gruyere, pancetta

Tuna Crudo

cucumber, basil, lemon, mini spoon

Rosemary Filet Mignon

slow roasted tomato, balsamic, pain di mie

Roasted Beet & Carrot Napoleon

farmer's cheese, parsley vinaigrette, crisp

Turkey Burger Slider

dijon, cranberry, dill, mini bun

Peekytoe Crab Cake

tomato ginger relish

Chicken Cherry Salad

artichoke, parmesan cup

Shrimp Summer Roll

mango, arugula, lime hoisin

Mini Grilled Cheese

fontina, sage

Tiny Tostada

avocado, pickled red onion, crispy corn tortilla

Deviled Egg

caper, crème fraiche, american caviar

Butternut Squash & Apple Cider Shooter

balsamic drizzle