



PASSED APPETZERS

Artichoke confit, smashed white bean and roasted garlic, shaved parmesan, extra virgin olive oil, parsley crostini

Deviled quail eggs, crème fraiche, chives

Green garlic soup sips with fried croutons, extra virgin olive oil

Fried artichoke, black garlic aioli, meyer lemon gremolata

Fava bean puree, asiago crostini, shaved pecorino, mint, extra virgin olive oil

Asparagus crostini, housemade ricotta, radish, chives, mint and shaved parmesan

Poached apricot, fromage blanc, pistachio citrus rosemary shortbread

Beet oreo, mascarpone, lemon

Parmesan and rosemary madeleines with maldon salt

Wild mushrooms, crostini, brie, truffle oil

Carrot scallion latke, vadouvan yogurt

Polenta cake, eggplant caponata, ricotta, pecorino, basil

Spring onion arrancini with fontina, green garlic confit, maldon salt

Carrot mochi, pistachio dukka, brown butter

Pea and mint croquettes, lebneh, salsa verde

Pao de queso with red pepper jelly

Potato "puff", romesco

Sauerkraut pancakes with smoked beets, horseradish-dill sour cream

Mushroom and spring vegetable lumpia with fermented chili garlic sauce

Hushpuppies with spring onions and scallions, herbed buttermilk dip

Hamachi crudo, shaved radish, fennel, orange and fennel pollen

Salmon crudo cornets with meyer lemon, creme fraiche and salmon roe, chives

Rock shrimp cake, caper-lemon remoulade

Salmon poke, avocado, furikake, wonton chip

Rock shrimp and spring onion hush puppies with green goddess dressing

Smoked trout salad, creme fraiche, lemon, fennel, chives, dill, potato latke

Smoked salmon with everything brioche, shaved radish, cucumber, creme fraiche, capers Seared scallop, meyer lemon relish, edamame, taro chip

Latin shrimp with guacamole, tomatillo salsa, lime

Brandade fritters, piquillo pepper

Fried chicken, buttermilk ranch dip

Tomatillo braised chicken, plantain chips, smoked chipotle, crema

Chicken "putanesca"

Buffalo style fried chicken bites, blue cheese, celery

Grilled pork tenderloin with cherry apricot mostarda, mustard aioli, crostini, chive blossoms

Chicken mole, pickled red onions, cotija, plantain chip

Duck liver mousse, financiers, cherries

Chili verde pork tostada, pickled jalapeno slaw, avocado



PASSED APPETIZERS

Kimchi pork pancakes, miso aioli, scallions
Prosciutto and spring pea croquette, green garlic salsa verde
Pressed pork shoulder, chimichurri rojo

Lamb merguez meatball, lebneh
Pork belly with Thai vinaigrette, cilantro, scallions
Lamb burger, harissa aioli, pickled cucumbers and mint, soft rolls
Deviled eggs with chorizo and smoked paprika

Waygu beef rolls, fresno chilies, daikon sprouts, cucumber, soy-sesame glaze
Beef carpaccio, cured egg yolk, pickled shallot, micro arugula, truffle oil, crostini
Arancini bolognese, parsley, parmesan
Peppered beef tenderloin, caesar aioli, shaved parmesan, micro arugula, garlic chip, house made cracker
Shaking beef, thai basil dip
Niman ranch sliders, blue cheese, balsamic onions, aioli

STATIONARY APPETIZERS

Asparagus, spring onion, goat cheese tart
Pea flan, parmesan frico, celery leaf
Spring green crudité, buttermilk herb di
Local artisanal cheeses, fruit, nuts, crackers, crostini
Classic cheeses, fruit, nuts, crackers, crostini
Middle Eastern platter with hummus, eggplant and tomato dip, grilled za'tar pita bread, citrus rosemary marinated olive
Crostini trio with housemade herbed ricotta, spring pea conserva and eggplant caponata served with asiago crostini
Antipasti platter with grilled, roasted, pickled and preserved Italian style vegetables, cheeses, mixed olives, house focaccia and grissini
Tomato Calabrian chili flatbread green garlic, ricotta salata, mozzarella
Asparagus flatbread, red onion, mozzarella and pecorino
Papas bravas skewer with smoked pimenton aioli, smoked maldon salt
Antipasti skewer with eggplant, olives, cherry tomatoes, fresh mozzarella and salmoriglio dip
Shiitake spring rolls with marinated shiitake, pickled carrot and daikon, cucumber, with chili-lime dipping sauce
Swiss chard empanadas with tomato, mushroom and cotija and charred scallion dip Spanakopita with spinach, pine nuts, golden raisins and feta
Pepper jack and pimento gougeres
Spanish tortilla served with romesco
Mini grilled vegetable sandwich, tomato, zhoug, feta, arugula, soft roll



STATIONARY APPETIZERS

Crab parfait, avocado, cucumber, tarragon, citrus
Skewers of swordfish, salmoriglio, calvastrano olives
Spanish style smoked pimento grilled prawns, green tomato romesco
Tuscan style prawns with rosemary, chili, lemon, and garlic, lemon aioli
Green curry prawns, coconut and kifer lime dip
Red harissa grilled prawns, lemon sumac yogurt
Shrimp spring rolls with rice stick noodles, pickled carrot and daikon, cilantro and mint, sweet chili dipping sauce

Peruvian chicken skewer with aji amarillo aioli
Tuscan marinated chicken skewer with black garlic aioli
Achiote chicken skewer with charred scallion dip
Thai chicken meatball lettuce wraps with sweet chili lime, toasted peanuts, cilantro and mint
Mini turkey sandwich, kale caesar, parmesan, soft roll
Chicken banh mi mini sandwiches, pickled carrots and daikon, sriracha

Grilled Korean short ribs, kimchi, lettuce cups, scallions
Prosciutto flatbread with arugula, mozzarella, extra virgin olive oil
Housemade Italian sausage flatbread with Italian braised greens, calabrian chilies, spring onions, mozzarella and shaved pecorino
Shaking flank steak skewer, Thai basil dip
Latin-spiced flank steak skewer, chimichurri
Mini reuben panini sandwiches, swiss cheese, sauerkraut, mustard
Beef empanadas with charred scallion dip
Mini roasted beef sandwiches, arugula, horseradish cream, soft rolls
Mini ham sandwich, provolone, muffaletta, red wine oregano vinaigrette, soft roll



COMPOSED SMALL PLATES

House-made baked ricotta, pickled baby spring vegetable, shaved radish, hazelnut crunch

Duck confit, cherry, almond panzanella salad

Pickled sardines, celery, parsley, fava beans

Asparagus, rock shrimp, leek risotto

Crab salad, cucumber gazpacho, espelette pepper

Lamb merguez, shaved raw and marinated cucumber, romesco, olives, chorizo madeleines

Poached yellow fin tuna, Castelvetrano olives, haricot verts, marble potatoes, cherry tomatoes, tonnato, cured egg

Pork belly, sweet potato noodle, kimchi vinaigrette, scallions

SPRING FIRST COURSES

Arugula, endive, frisee salad, roasted chioggia beets, cara cara oranges, fennel, marcona almonds

Asparagus salad, truffle vinaigrette, poached egg, shaved Parmesan, radish

Baby gem lettuce salad, Oregon blue cheese, pickled red onions, brioche croutons, sherry vinaigrette

Roasted beet, ruby grapefruit, burrata, fennel, honey dressing

Butter lettuce, avocado, grapefruit, pickled red onions, citrus-honey vinaigrette

Classic Caesar salad - whole leaf baby romaine, croutons, shaved grana padano

Carrot vadouvan soup

Green garlic bisque, fried green tomato crouton

Asparagus soup with lemon, almonds, mint

Spring onion soup, potatoes, piquillo pepper relish

SPRING ENTREES

Poached egg, frisée, green lentils, leeks, wild mushrooms, asparagus

Ricotta gnocchi, brown butter, English peas, morel mushrooms

Swiss chard, leeks, mushroom, goat cheese strudel with spring salad of peas, haricot vert, baby carrots, asparagus, meyer lemon

Gnocchi alla Romana with green garlic, maitake mushrooms and broccoli rabe

Spring vegetable pot-pie

Globe artichoke barigoule, spring vegetables, butter beans

Spinach and ricotta dumplings in mushroom broth

Smoked maitake mushroom, spring peas, asparagus, spinach barley, lemon brodo

Green garlic fried farro, sous vide egg, tamari roasted king trumpet mushrooms



• FISH

Loch Duart salmon, tomato-saffron broth, olives, celery, potatoes, aioli, chervil

Seared Arctic char with potato cake, horseradish crème fraiche, cucumber, pickled beet, dill Seared halibut, chermoula, red quinoa, leeks, preserved lemon, green olives, fava beans, snap peas Loch

Loch Duart salmon, poached artichokes, shelling beans, fennel, salmon roe, watercress puree

Alaskan halibut, new potatoes, shaved asparagus salad, morel vinaigrette, breadcrumb salsa verde

• CHICKEN

Chicken rotolo, pine nut pudding, black garlic, broccoli di ciccio, jus

Roasted chicken, hummus, roasted baby beets, baby carrots, almond dukkah, feta

Smoked chicken, chili-chimichurri, salt roasted fingerling potatoes, asparagus, mushrooms, onion soubise

Tuscan grilled chicken, spring panzanella with fennel, asparagus, chickories, radish, lemon, green olives

Sautéed chicken breast with spring pea fricassee, leeks, baby carrots, farro, green garlic and jus

• BEEF

Flatiron steak, chimichurri, Italian butter beans ragout, bloomsdale spinach, oven roasted cherry tomatoes, black garlic puree

Roasted beef tenderloin, red wine sauce, swiss chard-green garlic bread pudding, honey roasted rainbow carrots

Steak onglet, blue cheese butter, shallot rings, twice baked potatoes with caramelized onions, bacon, sour cream and cheddar, pepperpress and radish salad

Roasted beef striploin, spinach flan, maitake mushrooms, fava beans, cipollini onions

Roasted sirloin, potato beignets, charred spring onions, asparagus, romesco

Zhug rubbed short rib, cauliflower couscous, harissa carrots, roasted shallots, jus

• LAMB - PORK

Roasted leg of lamb, merguez sausage, fregola sarda, leeks, peas, lemon, nicoise olive

Roasted pork loin, apricot mostarda, green garlic spaetzle, asparagus, snap peas, haricot verts

Roasted pork loin, black garlic soubise, marble potatoes, heirloom carrots, carrot top pesto

Spring porchetta, new potatoes a la diavola, charred spring onions, baby arugula, green garlic salsa verde

Duck confit, braised cranberry beans, wilted greens, pickled cherries, reduction sauce



DESSERTS

PLATED

Sweet butter tart, vanilla custard, blueberry compote, lime curd
Poppy seed almond cake, banana mousse, malted crème anglaise, pretzel crunch
Sweet basil shortcakes, roasted strawberries, crème fraiche, chantilly, honey reduction
Golden butter cake, lemon saffron cheesecake, brown sugar caramel, poached apple, starfruit
Buttermilk panna cotta, apricot compote, candied fennel, anise biscotti
Black forest mousse cake, chocolate crunch, cherry chili pomegranate jelly, chocolate sauce
Thai tea parfait, lemon mascarpone mousseline, Thai tea crunch

GLUTEN FREE

Ricotta "cake," mixed berry compote, strawberry caramel, honey granola
Carrot zucchini almond cake, cream cheese, almond crunch, candied carrot, vanilla sauce
Hibiscus Pavlova, lime crème, mixed berries

VESSELS

(good for stationary, desserts in house jars, requires demitasse spoon)
Sour cherry compote, vanilla pound cake, cheesecake mousse, chantilly
Meyer lemon crème, toasted graham crumble, blackberry and maldon
Ricotta and coffee mousse, brownie, chocolate crunch, crème fraiche
Buttermilk panna cotta, apricot compote, candied fennel, anise biscotti

SMALL BITES

Blueberry crème tartlet
Smores tartlet
Key lime tartlet
Fresh fruit tartlet
Buttermilk panna cotta
Seasonal macaron
Raspberry almond financier
Salted peanut butter bouchons
Browned butter banana blondies
Mini Cannoli: (min order=12/flavor)
* Classic ricotta, hint of cinnamon and chocolate
* Lemon pistachio
* Coconut cream