



PASSED APPETIZERS

Smashed white beans, pepperonata, capers, parsley, crostini, chive flowers

Smashed fig, fromage blanc, saba, housemade walnut-cherry crisp

Eggplant caponata, housemade ricotta, asiago crostini, fried basil

Avocado toasts, oven roasted cherry tomatoes, dukkah, mint

Compressed watermelon with yogurt, mint, and Aleppo

Fresh corn hushpuppy with green goddess

Zucchini latkes, parmesan, scallions, crème fraiche

Vegetable tempura kakiage nests, ponzu

Tiny corn leek ravioli, tarragon citrus butter

Tomato-fennel soup shots with classic grilled cheese

Papas bravas, aioli, tomato jam, espelette pepper

Polenta cakes, tomato conserva, housemade ricotta

Chickpea panisse, pistou, tomato chips

Green gazpacho sips with piquillo pepper

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Rock shrimp cake, espelette pepper aioli

Halibut crudo, sweet 100's, corn, chives, lemon, extra virgin olive oil

Salmon crudo, avocado, shaved radish cucumber, nori, black sesame

Smoked salmon, scallion corn cakes, tobiko caviar, citrus crème fraiche

Scallop crudo, plums, radish sprouts, serrano chili, fingerlime

Smoked trout, fennel, dill, lemon, creme fraiche on potato latkes

Grilled shrimp, garlic, chili, lemon, parsley, romesco

Salmon poke, avocado, scallions, furikake, on rice biscotti

Salmon cake, dill remoulade

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Buffalo fried chicken bites, blue cheese dressing, celery

Chicken Ceasar, lettuce cup, frico

Achiote chicken tostada, pickled cabbage, roasted tomato salsa, sour cream

Smoked chicken salad, pickled jalapeno, lime, crema, plantain chip

Fried chicken slider, jalapeno slaw, spicy mayo

Calabrian chicken meatball, romesco



MORE SUMMER APPETIZERS

Cuban pork panini, ham, swiss, mustard, pickles

BLT - smoked pork belly, tomato jam, aioli, lettuce, soft roll

Bbq pork sliders, pickled slaw

Mojo marinated pork tenderloin, peach-mustard chutney, aioli, micro greens, crostini

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Lamb merguez meatballs, labneh, mint

Korean grilled beef lettuce cup, scallions, kimchi

Waygu beef, radish sprouts, cucumber, fresno chilies, teriyaki glaze

Beef tenderloin, tarragon aioli, micro arugula, fried capers, housemade cracker

Waygu beef tartar, pistachio, pecorino, mustard seeds, shallots, seeded cracker

STATIONARY APPETIZERS

Summer vegetable crudite platter with ranch

Zucchini and leek tart with dill and goat cheese

Oven roasted tomato and onion jam tart with basil and Parmesan

Bacon and corn tart with scallions and goat cheese

Grilled eggplant muffaletta mini sandwich with roasted pepper, provolone, soft roll

Caprese skewers with cherry tomatoes, fresh mozzarella, basil, maldon salt, balsamic and extra virgin olive oil dip

Shiitake spring rolls with marinated shiitake, pickled carrot and daikon, cucumber with chili-lime dipping sauce

Classic cheese, fruit, nuts, crackers, crostini

Local artisanal cheeses, fruit, nuts, crackers, crostini

Middle eastern platter with hummus, eggplant and tomato dip, grilled za'tar pita bread, citrus rosemary marinated olives

Crostini trio with herb-shallot crostini with tomato jam, eggplant caponata, housemade ricotta

Antipasti platter with grilled, roasted, pickled and preserved Italian style vegetables, cheeses, mixed olives, house focaccia and grissini

Thai quinoa meatball lettuce wraps with sweet chili lime, toasted peanuts, cilantro and mint

Corn, mushroom and green onion empanada with pepper jack cheese

Spanakopita with spinach, pine nuts, golden raisins and feta

Spanish tortilla served with romesco

Classic deviled eggs with mustard, paprika and smoked salt

Focaccia with tomatoes, olives, rosemary and parmesan

Pepper jack and pimento gougeres



MORE STATIONARY APPETIZERS

Black pepper parmesan popcorn

Olives marinated with fennel and orange

Spiced nuts

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Shrimp spring rolls with rice stick noodles, pickled carrot and daikon, cilantro and mint with sweet chili dipping sauce

Tequila marinated grilled prawns with garlic, cilantro and jalapeno, charred scallion lime crema

Tuscan style grilled prawns with rosemary, chili, lemon, and garlic, lemon aioli

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Peruvian chicken skewer with aji amarillo

Chicken achiote skewer, charred scallion dip

Tuscan chicken skewer, black garlic aioli

Thai chicken meatball lettuce wraps with sweet chili lime, toasted peanuts, cilantro and mint

Roasted turkey and bacon mini sandwich, tomato, roasted tomato aioli, mixed greens, soft roll

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Flatbread with Prosciutto, mozzarella, fig, saba, arugula, shaved parmesan

Flatbread with housemade sausage, Italian greens, calabrian chili, red onions, shaved pecorino

Shaking flank steak skewer, Thai basil dip

Latin-spiced flank steak skewer, chimichurri

Roast Niman beef mini sandwich, arugula, horseradish cream, soft rolls

Beef empanadas with charred scallion dip

Local figs wrapped with prosciutto di parma, mint

Ham and goat cheese mini sandwich with red pepper jam, soft roll

Local charcuterie, cornichon, pickled red onions, whole grain mustard, baguette

COMPOSED SMALL PLATES

Marinated octopus salad, celery, red onions, lemon, parsley

Pickled sardines, pine nuts, currants, breadcrumbs

Squid, black ink risotto, frisee

Fresh and pickled vegetables, hazelnut salmorejo

Pecorino flan, egg cup, prosciutto, celery leaf

Arugula, corn, bacon, avocado, cherry tomatoes, herb croutons, red wine vinaigrette



MORE COMPOSED SMALL PLATES

Heirloom tomato salad, burrata, basil, saba, sea salt, parmesan crisp

Panzanella: heirloom tomato and bread salad, red onion, lemon cucumber, basil

Shaved zucchini salad, mint, pecorino, lemon, pine nuts

Heirloom cucumber salad, pickled fennel, green goddess

Burrata, strawberry gazpacho, olive oil, marcona almonds, lemon balm, saba

Summer melon, fig, prosciutto and micro arugula

Yellow wax , blue lake, and romano bean salad, pickled mushrooms, dill

Mixed greens salad, figs, candied walnut, gorgonzola, white balsamic vinaigrette

Baby spinach salad, plum, fennel, almonds, tome goat cheese, champagne vinaigrette

Wild arugula salad, nectarine, cherries, shaved pecorino, sherry vinaigrette

Baby gem salad, blue cheese, garlic crouton, cherry tomato, shaved radish, shaved celery, red wine vinaigrette

Summer melons, burrata, persian cucumber, olives, mint, honey vinaigrette

Tomato fennel soup, pecorino herbed croutons

Corn soup, Thai basil oil, makrut lime, corn tempura

SUMMER FIRST COURSES

Arugula, corn, bacon, avocado, cherry tomatoes, herb croutons, red wine vinaigrette

Heirloom tomato salad, burrata, basil, saba, sea salt, parmesan crisp

Panzanella: heirloom tomato and bread salad, red onion, lemon cucumber, basil

Shaved zucchini salad, mint, pecorino, lemon, pine nuts

Heirloom cucumber salad, pickled fennel, green goddess

Burrata, strawberry gazpacho, olive oil, marcona almonds

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Wild arugula salad, nectarine, cherries, shaved pecorino, white balsamic vinaigrette

Baby gem salad, blue cheese, garlic crouton, cherry tomato, shaved radish, shaved celery, red wine vinaigrette

Summer melons, burrata, persian cucumber, olives, mint, honey vinaigrette

Tomato fennel soup, pecorino herbed croutons

Corn soup, Thai basil oil, kefir lime



SUMMER ENTREES

Summer squash, parm frico, san marzano tomato sauce

Ricotta chive, grilled corn, wild mushrooms, sweet corn puree

Fried green tomato, cornmeal crust, summer succotash, paprika remoulade

English pea falafel, labneh, mint, grilled eggplant, black garlic, herbs, cherry tomatoes, pita

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Alaskan halibut, tomato brodo, potatoes, capers, parsley, sweet peppers

California striped bass, saffron fregola, leeks, zucchini, peas and pea sprouts

Grilled wild salmon, corn, cabbage, onions, farro, brown butter vinaigrette

Seared arctic char, leeks, haricot verts, smoked fingerling potatoes, cherry tomatoes, green olive tapenade

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Grilled chicken al mattone, panzanella salad, heirloom tomatoes, persian cucumbers, red onion and basil, salsa verde

Chicken roulade, olive oil smashed potato, sauteed rapini, anchovies, crispy garlic, roasted baby carrots, dark chicken jus

Roasted Moroccan chicken with couscous, sultanas, apricots, pistachios, roasted summer squash with squash blossom pesto, labneh

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Grilled flat iron steak, chimichurri, creamy polenta, broccoli di ciccio, red wine jus

Latin style skirt steak, cilantro pesto, charred corn, red onions, summer squash and cotija

Grilled bavette steak, parmesan flan, grilled gypsy peppers, calabrian rosemary butter

Roasted strip steak, summer beans, jus, sweet pepper salsa, crushed potatoes

Coffee rubbed pork loin, grilled peach, cheddar grits, sauteed baby kale

Grilled pork tenderloin, rhubarb, prosciutto, cranberry beans, broccoli rabe, parsley pesto

Rack of lamb, feta, tomato braised gigante beans, charred eggplant, tomato confit, herbed bread crumbs



SUMMER DESSERTS

Tarragon shortcakes, compressed peaches, vanilla bean chantilly, brown sugar caramel

Carrot sponge cake, cream cheese bavarian, roasted pineapple, walnut, coconut

Pistachio genoise, apricot vanilla mousse, grilled peaches, citrus creme anglaise

Pear and plum clafoutis, anise seed cookie, cabernet whipped cream

Nectarine tart, ginger scented custard, passion fruit curd

Coconut mango panna cotta, honey gelee, matcha coconut shortbread (GF)

Flourless chocolate cake, milk chocolate, smoked marshmallow, graham crumble (GF)

COOKIES AND BITES

Salted peanut butter bouchon

Pistachio raspberry financier

Lemon profiterole

Chocolate raspberry profiterole

Strawberry madeleines

S'more brownies

Caramel cheesecake bar

Chocolate espresso pie

Chocolate PB oatmeal cookie (VEGAN/GLUTEN FREE)

Mini cannoli (min 1 doz/flavor):

Café Au Lait

Classic (sweet ricotta, chocolate chip)

Peaches and cream