



SPRING TASTING MENU

ENTRÉES

GRILLED DRAPER VALLEY CHICKEN QUARTER

sweet corn cream, braised greens and potato cakes (↓G)
\$17 per person

GRILLED HALLOUMI with rhubarb, basil, mint, braised greens and potato cakes (V)
\$15 per person

SPRING SALAD honeydew melon, cucumber, radish and celery heart salad with honey and mustard seed vinaigrette (V)
\$14.40 per person entrée salad / \$4.95 per person side salad

APPETIZERS

DEVEILED EGG

with salt cured capers and pickled asparagus (↓G)
\$18 per dozen

ROASTED FINGERLING POTATO

with feta spread, smoked trout and preserved lemon
\$20 per dozen

SWEET CORN CROSTINI

with charred jalapeno aioli, lime, cotija cheese, and chili salt (V)
\$17 per dozen

SHRIMP SALAD ROLLS

creamy shrimp salad on Kings Hawaiian rolls with radish
\$23 per dozen

HARISSA GRILLED CHICKEN WINGS

with pickled watermelon rind and yogurt dipping sauce (↓G)
\$19 per dozen

EGGPLANT FRITES

with honey, feta and pomegranate (V)
\$17 per dozen

CHARRED BAGUETTE

with burrata, pickled strawberry and pancetta
\$17 per dozen

MELON GAZPACHO SHOT with mint oil (↓G) (VG)

\$16 per dozen

GRILLED LAMB CHOPS

with mustard greens and golden raisins (↓G)
\$22 per dozen

SPRING RADISH TEA SANDWICH

with salted butter and melon (V)
\$17 per dozen



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SMALL BITES

FRENCH MACARONS \$2.25 each (1 dozen minimum)

S'MORES chocolate almond macaron shell, toasted marshmallow filling, graham crumbs
contains gluten, can be made without gluten

RASPBERRY red almond macaron shell, raspberry buttercream, fresh raspberry (↓G)

LONDON FOG earl grey almond macaron shell, vanilla bean buttercream (↓G)

TRUFFLES \$1.85 each (1 dozen minimum)

TOFFEE dark chocolate with toffee bits

CHERRY ALMOND DARK CHOCOLATE dark chocolate, cherry almond extract, dried cherries

ALMOND IRISH CREAM dark chocolate outside, white chocolate almond Irish cream ganache center (↓G)

TARTS \$4.15 each (1 dozen minimum)

PASSION FRUIT shortbread tart shell, passion fruit curd

CHOCOLATE HAZELNUT chocolate tart shell, dark chocolate Nutella ganache, ground toasted hazelnuts

CAKE \$4.15 per slice (1 dozen minimum)

HONEY CITRUS

orange citrus cake with honey buttercream, candied orange peel

MOCHA FUDGE CAKE espresso chocolate fudge cake with mocha ganache (VG)

BARS \$2.80 each (1 dozen minimum)

RASPBERRY PISTACHIO PETIT FOUR

pistachio cake, raspberry mousse, raspberry glaze

BEVERAGES

SPARKLING RHUBARB LIMEADE
\$2.25 per person