



Menu d'aujourd'hui
Bon Appetit!

Hot Amuse Bouches

(Minimum order is 36 pieces per type)

Meat

Beef Tenderloin Asiago Piccata Sticks (GF) - \$3.00
thin strips of tender beef crusted with shredded asiago cheese

Mini Sunday Roast - \$3.50
petit Yorkshire puddings stuffed with shaved top sirloin, drizzled with rich glaze de viande & garnished with fresh horseradish

Beef Tenderloin Slider - \$3.75
thinly sliced roasted beef tenderloin with peppercorn aioli and frieze greens on mini brioche slider buns

Provençale Lavender Lamb (GF) (TA) - \$3.75
roasted Provençale lamb chops with a lavender & herb rub, served with saffron aioli

Chorizo Lamb Chop (GF) (TA) - \$3.75
mild Italian chorizo crusted lamb chops

Braised Beef Polenta Cup (GF) - \$3.50
with a red wine glaze in a polenta vessel

Mini Quiche with Crispy Bacon & Leek (TA) - \$3.00
flaky pastry shells filled with range egg, crisp double smoked bacon & caramelized leek

Pork Belly Bites - \$3.25
crispy black smoked bacon morsels served with organic quince jam from our gardens

Poultry


Roasted Chicken Kebabs (TA) - \$3.00
skeivers of roasted chicken breast with choice of sauce: spicy peanut satay, zataar rub and fresh mint yogurt, sweet chili lime


Turkey Burger Slider - \$3.75
mini turkey burgers with tarragon mayo & melted apple smoked cheddar on mini brioche slider buns


Mushu Chicken Endive Wrap (TA) (GF) - \$3.00
sautéed with chilies, orange zest, cilantro, & crushed peanuts, nestled in an endive leaf


Regiano Chicken Parmesan - \$3.00
served on pao de casa bread with a cheesy tomato sauce

Seafood

Firecracker Prawns (TA) - \$3.25 
large prawn wrapped with a crispy wonton & served with a sweet chili lime dipping sauce

Dungeness Crab Cakes (TA) - \$3.75 
topped with tarragon aioli & chopped scallions

Coppa Ham wrapped Scallops (GF) (TA) - \$3.75 
ocean scallops wrapped in air cured pork loin with fresh sage & passion fruit coulis

Deconstructed Fish & Chips - \$3.50 
house-made beer batter vessels filled with fresh cod & topped with tartar sauce and shoestring chips

Vegetarian

Asparagus Fries - \$3.00
crispy panko breaded asparagus spears with a spiced red pepper aioli

Mac & Cheese Bites (TA) - \$3.00
al dente macaroni pasta, melted cheeses & served with a chipotle aioli

Wild Mushroom Risotto Bon Bons (TA) - \$3.00
creamy arborio rice spiked with wild mushrooms, crusted with panko crumbs & drizzled with red wine crema

Potato Gnocchi - \$3.00
served with Alfredo sauce in a porcelain spoon

Vegetarian Gyoza - \$2.50
served in a wonton spoon with a maple, miso, soya sauce, garnished with shaved green onion

Regiano Crusted Brussel Sprout - \$2.50
sweet Brussel sprouts coated in regiano cheese and deep fried served with pesto aioli

Three Cheese Tomato Galette - \$3.00
petit pecorino, regiano & chevre basket filled with roasted tomato relish and garnished with a fresh slice of cherry tomato

(GF) – Gluten-free

 - Oceanwise

(TA) – Take-away friendly



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Cold Amuse Bouches

(Minimum order is 36 pieces per type)

Meat

Prosciutto Pops (TA) (GF) - \$3.25
poached asparagus spear with mascarpone, chevre cheese & sweet figs wrapped in prosciutto

BLT Stuffed Tomato (TA) (GF) - \$3.00
cherry tomato with crisp double smoked bacon, micro greens & pesto aioli

Beef Carpaccio
in a pecorino cheese nest with Dijon aioli & fresh capers


Poultry


Peanut-Crusted Schezuan Chicken Strips - \$3.50
wrapped in a cucumber ribbon, gochujang glaze


Vietnamese Chicken - \$3.00
with a pickled vegetable salad in a wonton cup

Zataar Chicken Skewers (TA) - \$ 3.00
zataar rub and fresh mint yogurt dip


Seafood


Ahi Tuna Poke (TA) - \$3.75 
served on a black-sesame-dipped cucumber coin


Tuna Tataki - \$3.75 
Ahi tuna cubes marinated in mirin vinegar & Asian spice, dipped in black sesame seeds, served on a Japanese eggplant coin

West Coast Endive Leaves (TA) (GF) - \$3.25 
with marscapone & fresh water baby shrimp filling

Smoked Salmon Pinwheels - \$3.00
sliced vodka cured lox rolled in a crepe with herb cream cheese

Dungeness Crab Cakes (TA) - \$3.75 
topped with tarragon aioli & chopped scallions

Scallop Ceviche (TA) - \$3.50 
Thinly-sliced ocean scallops marinated in yuzu Kosho served in an endive leaf with finger lime caviar

Smoked Salmon Rosettes (TA) - \$3.00 
dill cream cheese & crispy fried capers on a chilled cucumber coin

Vegetarian

Beet Dice (TA) (GF) - \$3.00
golden beet, filled with chevre cheese, stained with red beet juice & drizzled with a honey thyme reduction

Margarita Skewers (TA) (GF) - \$3.00
beirloom tomatoes, bocconcini cheese & fresh Thai basil drizzled with white balsamic vinegar

Roquefort Stuffed Figs (TA) (GF) - \$2.75
sun dried figs filled with whipped blue cheese & topped with a roasted pine nut


Double Stuffed Peewee Potatoes (TA) (GF) - \$2.75
filled with crispy bacon & cream cheese

Truffle Deviled Eggs (TA) (GF) - \$2.75
poached egg cups filled with a truffle crème fraiche

Parmesan Macaroon Crisp (TA) (GF) - \$2.75
house-made parmigiano Regiano crisp filled with a rich béchamel sauce

Ratatouille Potato Pannier (GF) - \$3.00
potato cups filled with Mediterranean vegetable Ratatouille & garnished with asiago brittle

Red Pepper Hummus Crostini - \$2.75
baguette crostini baked in avocado oil & topped with roasted red pepper hummus

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 - Oceanwise
(TA) – Take-away friend