



Menu d'aujourd'hui
Bon Appetit!

Platters

(Small serves 10-12 Medium serves 20-25 Large serves 40-45)

Assorted Cheese Platter

assorted locally sourced artisan cheeses with fig & red berry compote, nuts, grapes, pears & assorted breads & crackers

S: \$75 M: \$135 L: \$195

Charcuterie & Cheese Platter

assorted locally sourced artisan cheeses & cured meats, served with house-made chutney, grapes, pears, cornichons, & assorted breads & crackers

M: \$155 L: \$250

Market Fresh Vegetable Platter

seasonal vegetables served with assorted dips

S: \$33 M: \$65 L: \$120

Market Fresh Fruit Platter

seasonal sliced fresh fruit including pineapple, cantaloupe, honeydew, strawberries, & bunches of grapes

S: \$44 M: \$86 L: \$155

Mediterranean Dips

roasted garlic hummus, tzatziki & baba ghanoush served with soft herb breads & flatbreads

M: \$95 L: \$170

Southwestern Dips

fresh tomato salsa, avocado gaucamole, & black bean and corn dip served with tortilla chips

M: \$95 L: \$170

Hot Artichoke & Cream Cheese Dip

served with rustic crisps & French baguette

\$45.00 / platter, serves 20-25

Smoked Salmon Platter

with cream cheese, capers & fresh herbs served with rustic crisps

\$75.00/platter, serves 20-25

Dungeness Crab, Potato & Mascarpone Gratin

served with rustic crisps & French baguette

\$95.00 / platter, serves 20-25

Wheel of Baked Brie

in butter pastry served with berry compote & rustic crisps

\$95.00 / platter, serves 20-25

 = Oceanwise