



AUTUMN CANAPÉS

EINKORN BLINI //

salmon roe, butternut squash
creme fraiche,
lemon zest, herbs

MUSHROOM-WALNUT PATÉ CROSTINI //

thyme, microgreens, olive oil
[vegan]

WHIPPED RICOTTA +

ROASTED PEAR CROSTINI //

wildflower honey, cracked pepper,
crispy sage

ENDIVE BITE //

roasted beets, black lime labne,
cocoa dust, pistachio
[gf]

HERB-RUBBED BEEF TENDERLOIN BITE //

horseradish creme fraiche,
apple butter,
frizzled shallots

TUNA POKÉ CRISP //

chili oil, wasabi microgreens,
black sesame, taro chip
[gf]

BEET-CURED SALMON +

PURPLE POTATO CRISP //

truffled cremé fraiche,
lemon zest, chive
[gf]

COFFEE-GLAZED CARNITAS MINI TACOS //

Hot Bread Kitchen blue corn tortillas,
pumpkin salsa, lime crema, cilantro
[gf]

BALINESE CHICKEN KOFTE //

spiced chicken skewers,
tamarind-date molasses dipping sauce,
toasted coconut, cilantro
[gf]

AUTUMN COCKTAILS

RYE'S RAIN

rye whiskey, apple cider, star
anise, bitters, prosecco float

WINTER SMASH

Dorothy Parker gin, lime juice,
muddled cranberry, pomegranate
seed, mint, soda water

PEAR-GINGER PROSECCO SPARKLER

rosemary sprig

HIBISCUS-JALAPENO MARGARITA

smoked hibiscus sugar-salt rim