



## HOLIDAY CANAPÉS

### EINKORN BLINI //

salmon roe, citrus creme fraiche,  
lemon zest, herbs

### MUSHROOM-WALNUT PATÉ CROSTINI //

thyme, microgreens, olive oil  
[vegan]

### WHIPPED ROSEMARY RICOTTA + ROASTED CRANBERRY CROSTINI //

Grand Mariner, orange zest

### BUTTERNUT SQUASH CROSTINI //

sour cherry, frizzled rosemary,  
pine nuts, grana padano

### ENDIVE BITE //

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

### SWEET POTATO LATKES //

sriracha creme fraiche, chive

### 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]

### HERB-RUBBED BEEF TENDERLOIN BITE //

horseradish creme fraiche,  
apple butter,  
frizzled shallots

### MOROCCAN LAMB MEATBALLS //

date, cumin, minted-lemon  
yogurt sauce

### BALINESE CHICKEN KOFTE //

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

## HOLIDAY COCKTAILS

### RYE'S RAIN

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

### WINTER SMASH

Dorothy Parker gin, rosemary,  
muddled cranberry, pomegranate  
seed, soda water

### PEAR-GINGER PROSECCO SPARKLER

toasted orange peel

### HIBISCUS-JALAPENO MARGARITA

smoked hibiscus sugar-salt rim