



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

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 //

truf ed cremé fraiche,
lemon zest, chive
[gf]

MOROCCAN LAMB MEATBALLS //

date, cumin, minted-lemon
yogurt sauce

BALINESE CHICKEN KOFTE //

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

SWEET POTATO LATKES //

sriracha creme fraiche, chive

BUTTERNUT SQUASH CROSTINI //

sour cherry, frizzled rosemary,
pine nuts, grana padano

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