SAMPLE MENU
LATE SUMMMER / EARLY AUTUMN CANAPES

HEIRLOOM TOMATO BITE //
oregano flower, Moroccan olive tuile

FRESH BURRATA + CONCORD GRAPE CROSTINI //
Indonesian peppercorn, frizzled rosemary

MUSHROOM-WALNUT PATÉ CROSTINI //
thyme, microgreens, olive oil
[vegan]

ALMOND SKORDALIA & PERSIAN CUCUMBER //
preserved lemon, Tasmanian peppercorn
[gf, df]

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

CRAB-CORN CAKE BITE //
nectarine-bell pepper relish,
pimenton aioli

TUNA POKÉ CRISP //
sambal peanut, 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,
ground cherry,
frizzled shallots

MINI MOROCCAN LAMB KOFTE //
cherry tomato jam, zucchini pickle,
minted-lemon whipped goat cheese [gf]

LEMONGRASS SHRIMP LETTUCE BITE //
puffed black rice, toasted coconut,
thai basil [gf]

COCKTAILS

RYE'S RAIN
rye whiskey, apple cider,
star anise, bitters,
prosecco float

INDIAN SUMMER SMASH
Dorothy Parker gin, thyme,
blueberry, cucumber, club soda

PEAR-GINGER PROSECCO SPARKLER
toasted orange peel

HIBISCUS-CARA CARA MARGARITA
spiced sugar-salt rim