

HORS D'OEUVRES 1

TIGER SHRIMP SALAD ON PLANTAIN CRISPS
kefir lime chili sauce

SEARED BEEF
served on an olive crostini with thyme aioli

SAKE LIME BEEF WRAPS
daikon radish & kumizawa sprouts

SEARED SEA SCALLOP
on potato crisp with saffron sauce

GINGER, LEMONGRASS SHRIMP SKEWERS

SALMON TARTARE
served on sliced cucumber with ginger & black sesame

TUNA TARTARE
wasabi soy black sesame on potato crisp

YELLOWTAIL TARTARE
with jalapeno on a wonton

MISO GLAZED SEARED AHI
on a wonton crisp

ENDIVE LEAVES
goat cheese, mission figs & port wine

WILD MUSHROOM TARTLETTES (hot)
with gruyere

CARMELIZED SWEET ONION TART (hot)

MINI GRILLED GRUYERE CHEESE (hot)
with worcheshire sauce

GINGER CHICKEN CAKES (hot)
Chiptole aioli

CHICKEN SATAY (hot)
served with spicy peanut sauce

GLOBE GRAPES
stuffed with pistachios & goat cheese

ENDIVE LEAVES
served with a sundried tomato mousse & roasted eggplant

FILO NEST (hot)
served with prosciutto, goat cheese & fresh thyme

PORT POACHED D'ANJOU PEAR