

HORS D'OEUVRES 2

PORT POACHED D'ANJOU PEAR
with blue cheese on a crostini

INDIVIDUAL SHRIMP COCKTAIL
heirloom tomato & mango sambal

REAL CRAB CAKES (hot)
served with saffron aioli

DUCK CONFIT
with ginger plum sauce on crisp wonton

ROASTED FIG & PROSCIUTO
With mascarpone on a crostini

CURRIED CHICKEN SALAD
on black bread with chopped peanuts and scallions

SEARED BEEF TENDER LOIN
on crostini with balsamic fig puree

SPICY SHRIMP CEVICHE
on plantain chip with citrus zest

YELLOWTAIL TARTARE
on spicy popadum with sesame ponzu and furikake

WASABI CAVIAR & SALMON ROE
on brioche toast point

BOCCANCINI, BASIL & GRAPE TOMATO SKEWER

GAZPACHO
with horseradish cream in cucumber cup

GINGER CHILE DUMPLING
with lemon grass broth in Chinese spoon

KOREAN BEEF SKEWERS

PEAR & GORGONZOLA CROSTINI
with fresh cracked pepper

CHICKEN PASTILLES
sprinkled with cinnamon & powdered sugar