

Appetizer Supplement Menu

**all appetizers are meant to be added to a lunch or dinner menu, priced per person
(1.5 pieces per person)*

\$3.00

Tempura Broccoli & Cauliflower

Soy Mirin, sriracha aioli

Roasted Red Pepper Hummus

Confit mushroom tapenade, vegetable crudité, bell pepper, radish, pita bread

\$3.50

Goat Cheese Crostini

Blueberry-cherry chutney, almonds, Parma prosciutto crisps, toasted baguette

Mushroom Empanadas

Guajillo chile salsa

Saffron Shrimp Arancini

crispy fried saffron risotto, tobasco remoulade

Crispy Fried Chicken Tenders or Grilled BBQ Chicken Satay

napa cabbage slaw, orange chile dipping sauce

\$4.00

Smoked Salmon Canape

puff pastry cracker, mascarpone crème fraiche, chives

Prosciutto Wrapped Poached Pears

blue cheese, port wine glaze

Crispy Calamari

Guajillo chile salsa, capers, tomatoes, onions, & Castel Vetrano olives, lime aioli, cilantro

\$4.50

Sesame Seared Ahi Tuna bite

soy mirin glaze, miso aioli, kim chi, wonton chip

Chilled Jumbo Shrimp

Cocktail sauce, fresh lemon

Beef Tenderloin Canape

arugula pesto, toasted brioche, horseradish crema

\$6.00

Miniature Crab Cakes

Lime aioli, chives

Pancetta Wrapped Shrimp

smoked sweet & spicy barbeque sauce, napa cabbage slaw

Cheese & Antipasto Platter

two artisan cheeses & sliced meats, sweet drops, marinated artichoke hearts, spicy pickled Brussels sprouts, parmesan breadsticks, tomato jam