

The Cocktail Party Menu...

\$125.00 Per Person

The Savory.... (Choice of six)

Kaluga Caviar, Thyme Lemon Blini (+\$2 per pax)

Shrimp "Cocktail", Tomato-Horseradish Sauce

Mini Kobe "Sliders", Brioche Buns, Sweet Pickles

Roasted Bone Marrow, Toasted Baguette, Parsley Salad

Maple Glazed Pork Belly Sandwich, Scallions, Ten Spice

Sautéed Curried Oyster, Salmon Roe, Cucumber Vinaigrette

Hokkaido Scallop "Carpaccio," Shaved Myoga, Wasabi-Kosho Ponzu

Filo Crisp, Apple-Apricot Compote, Humboldt Fog Goat Cheese, Balsamic –V&G

Skewer of New York Sirloin Steak, House Made Steak Sauce

Tuna Tartare "Sandwiches" Wasabi, Togarashi "Toast"

Vegetarian Potato Samosas, Tamarind Date Chutney

Prime Steak Tartare, Grilled Bread, Herb Aioli

Foie "Toast", Toasted Brioche, Foie Mousse, Cherry Jam, Pistachios

Mushroom Risotto, Parmesan Reggiano – V

Chicken Satay, Coconut-Peanut Sauce

Chicken Liver Mousse, Grilled Bread

Hot Gougeres, Gruyere Cheese - V

Spring Pea Soup, Marjoram Cream

Vegetable Crudit  – V&G

Wagyu Steak Tataki

V – Vegetarian / V&G – Vegetarian & Gluten Free

The Sweet.... (Choice of Three)

Assorted French Macaroons

Warm Chocolate Chip Cookies

Chocolate Caramel Peanut Butter Bar

Lemon Meringue Tartlets

Chocolate Fleur de Sel Tartlets

Miniature Baked Alaska Pops

Warm Brioche Donuts, Cinnamon Sugar

For Each Additional Item...\$12 Per Person



WOLFGANG PUCK