

COCKTAIL MENU

STATIONARY -OR- PASSED

- GOAT CHEESE CROQUETTE ROMESCO, PICKLED FENNEL V GF +\$4
- ARANCINI TRUFFLE MUSHROOM, CACIO E PEPE V GF +\$5
- ARANCINI THREE CHEESE, ROSÉ SAUCE V GF +\$4
- CRISPY CHICKEN CHILI CRUNCH, SESAME, SCALLION GF +\$5
- SCALLOP CASINO TABASCO BUTTER, ONION, BACON, BREADCRUMB +6
- BEET TOAST PICKLED ONION, CANDEID WALNUT V +\$4
- WHIPPED RICOTTA TOAST MALDON SALT, CANDIED LEMON, CRISPY BASIL V +\$3
- ARTICHOKE TOAST WHIPPED RICOTTA, CRISPY ARTICHOKE LEAVES, CARAMELIZED ONION + \$4
- TRUFFLE EDAMAME TOAST WHIPPED RICOTTA, TRUFFLE OIL, PEPITAS, PEA TENDRIL + \$4
- MINI CRAB CAKE MOSAIC HERB CREAM, TARRAGON OIL GF +\$8
- STUFFED MUSHROOM SAUSAGE, PECORINO ROMANO, HERB BREADCRUMB + \$6
- SHRIMP COCKTAIL REMOULADE, COCKTAIL SAUCE, CANDIED LEMON GF +\$8

STATIONARY

- CALAMARI PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +\$8
- CRISPY CAULIFLOWER GNOCCHI LEEKS, COGNAC CREAM, TARRAGON OIL V GF +\$10
- CHARCUTERIE CURATED MEAT & CHEESE, CROSTINI, ACCOMPANIMENTS +\$6
- CRISPY BRUSSELS SPROUTS FISH SAUCE, PEPITAS V GF + \$5
- CRUDITÉS RAW & ROASTED VEGETABLE, DIPS VEGAN GF + \$6
- FUSSILI SHORT RIB, CARROT, BURGUNDY TRUFFLE + \$12
- CAVATELLI PESTO, ROASTED TOMATO, CASHEW CREME, CANDIED LEMON GF + \$8
- SHRIMP SAFFRON SHERRY CREAM, SHISHITO GF + \$12
- SLICED FILET MIGNON AU POIVE, COGNAC CREAM, BLACK PEPPERCORN GF + \$20
- SEAFOOD BAR OYSTERS, SHRIMP COCKTAIL, LUMP CRAB SALAD, CHAMPAGNE MIGNONETTE GF + \$25