



APPS & RUSTIC BOARDS

VEGETARIAN

Mini vegetable strudels.

Plantain and corn empanadas, chili manchego fondue.

Flatbreads with charred tomato, citrus segments, watercress and local honey.

Roasted feta with grilled peaches and Marcona almonds served with house made country loaves and spicy falafel.

Beet and poppy ravioli with champagne butter.

Mediterranean board with roasted feta, falafel, olives green tahini, tzatziki and bama ganoush.

MEAT

Short rib ravioli served with Morbier, pink peppercorns, petite mushrooms.

Tri-tip sliders, whole grain black garlic mustard, fried Morbier, challah roll.

Pumpkin seed crusted pork tenderloin, coriander chutney, orange marmalade, Cotija cheese, tostones.

Grilled pork tenderloin on a semolina crostini, with thinly sliced sweet plantains, pineapple aioli.

Chorizo, corn and sweet plantain empanadas with queso.

Pulled Jerk chicken sliders with grilled pineapple, Johnny cake.

Garlic sliced steak with local sweet potato salad, natural sauce.

Panko crusted turkey slider, sesame seaweed salad and sambal olek cream cheese on a ginger roll.

Lamb sliders with marinated cucumber, gouda fondue and shaved red onion.

Charcuterie/antipasto boards.

SEAFOOD

Seared scallops with hazelnuts and warm sun gold tomatoes on a purple potato cake.

Seared scallops, miso cauliflower puree on top of a purple rice cake.

Tuna tartar made with lemon oil, chives, mint, watercress.

Salmon tartar Napoleon, phyllo, red lentil puree.

Pistachio crusted tuna, red quinoa flatbread, tomato jam.

Lump crab cocktail with avocado and papaya on a gyoza chip.

Conch ceviche with mini mango corn breads.

Sauteed snapper with stewed lentil puree, coconut rice cake.

Spicy shrimp skewers with citrus herb aioli tomato and cucumber salad.

Fried oysters with horseradish aioli and papaya white corn salsa.

Grilled local lobster skewers served with thyme corn puree.

Mahi bites pan fried with tamarind jam over mini corn breads.

Sumac seared tuna, mahamarra.

