

New Years Eve Bubbles & Bites

Perfect for a Cocktail Party with Friends. Served with a Complimentary Bottle of Veuve Clicquot

Wild Caught Shrimp Cocktail

With Freshly Grated Horseradish Cocktail Sauce

Crispy Spicy Tuna Roll

Sashimi Grade Bluefin Tuna Cucumber Jalapeno Kewpie Japanese Short Grain Rice Nori and Toasted Black and White Sesame Seeds

Wild Caught Petite Crab Cakes

With a Lemon Garlic Aioli

Braised Short Rib Crostini

Cooked Low and Slow for 24hrs Served on Garlic Semolina Toast Points

Eggplant Caponata on Sourdough

With Capers Parsley and Pine Nuts

Romesco Hummus on Toasted Pita

Fire Roasted Red Pepper and Tomato with Basil Hazelnut Balsamic and Pecorino

Double Pistachio Baklava

With Wildflower Honey

Crispy Tulumba

Best Described as a Mediterranean Churro Soaked in Elderflower Syrup

\$195 per person minimum 10 guests