



## HORS D'OEUVRE MENU

All Ocean Hot, Ocean Cold, and Land & Vegetarian menu items are priced by the dozen with a minimum order of 2 dozen per item

### OCEAN HOT

#### DUNGENESS CRAB CAKES \$48

Preserved Lemon Remoulade, Frisee, Lemon Vinaigrette

#### COCONUT FLAKED PRAWNS \$36

Sweet Thai chili sauce

#### SMOKED SALMON SLIDERS

House Smoked Salmon, House Tartar Sauce, Pickle Cucumber, Brioche Bun \$44

#### SCALLOP FRITTER

Poached Scallops, Fresh Herbs, Lemon Aioli,  
Chili Drizzle \$42

#### SWEET CHILI PRAWN BRUSCHETTA

Chili Poached Prawns, Avocado Puree,  
Sesame Dressing \$44

### OCEAN COLD

#### JUMBO PRAWNS ON ICE

House-made cocktail sauce \$46

#### SNOW CRAB CLAW DIPPERS

Red pepper remoulade \$65

#### SEAFOOD CEVICHE SHOOTERS

Prawns, Scallops, and Octopus, Tropical Fruit Salsa, Plantain Chips \$39

#### RAW OYSTERS ON THE HALF SHELL-

Mango Chutney, Cocktail Sauce, Raspberry Pink Peppercorn Mignonette \$3 per oyster  
Kusshi or Kumomoto Oysters \$3.50

Fall2016-Pricing subject to change given market prices

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## **LAND**

### THAI CHICKEN SKEWERS

Peanut Sauce, Yellow Curry Marinade, Scallions \$29

### WAGU BEEF SLIDERS

American Kobe Beef, 101 Steak Sauce, Pickle, Cherry Pepper, Brioche Bun \$32

### BEEF CARPACCIO CROSTINI

Filet Mignon Carpaccio, Rosemary Olive Oil, Pickled Mushrooms, and Parmesan Cheese \$33

## **MEATLESS CHOICES**

### WILD MUSHROOM TARTLETS

Filo Dough Stuffed in Wild Mushroom Duexelle, Parmesan Cheese, Fresh Herbs \$32

### FRESH HERB ARANCINI

Parmesan and Herb Risotto, Mozzarella Cheese, Garlic Aioli Dipping Sauce \$33

### BLEU CHEESE STUFFED MUSHROOMS

Local Ostrom's Mushrooms, Bleu Cheese, Roasted Shallots, Fresh Herbs \$35

### BRUSCHETTA CLASSICO \$35

## **TRAYS**

SERVE UP TO 24

### SEASONAL FRUIT TRAY \$60

### RAW AND MARINATED VEGETABLE CRUDITE \$88

### BAKED BRIE

Fig Jam, Artisan Crackers, Dried Fruit \$65

### ANTIPASTA PLATTER

Seasonal Fresh & Pickled Vegetables, Variety of Harcuterie \$90

### DUNGENESS CRAB AND ARTICHOKE DIP

Served with House-made Tortilla Chips, and Toasted Baguettes \$110

### NW SEAFOOD PLATTER

Marinated Mussels, Smoked Scallops, Seafood Ceviche, Smoked Salmon Mousse Cups  
Poached Prawns \$125

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