



Passed Hors D' Oeuvres Menu

5-Spice Seared Scallop with Grapefruit Relish

Crudo of Mediterranean Sea Bass with Kaffir Lime

Chili-Braised Pork Sopitos

Tea-Smoked Salmon with Pickled Daikon

Herb Crusted Rare Beef Filet
with Shallot Marmalade

Torchon of Sonoma Foie Gras with Seasonal Fruit Preserve*

Bruschetta with Prosciutto San Daniele, Pecorino Cheese,
and seasonal fruit

Smoked Ham and Asiago Turnovers

Artichoke and Fontina Tartlets

Braised Lamb Shoulder in Crispy Potato Cups with Mint Relish

Grilled Chili-Lime Prawns with Mango Dip