

CONTEMPORARY COCKTAIL PARTY MENU



PASSED HORS D'OEUVRES

Black Pearls with Burrata

apricot vanilla jam | hazelnut (veg, GF)

Patates Bravas

spicy pop rocks | roasted garlic aioli (veg, GF)

Yogurt Spherification

vadouvan pear chutney | coriander (veg, GF)

72 Hour Wagyu Short Rib

comte foam | polenta | smoke powder (GF)

Crispy Chicken Arancini

reggiano air | black lava sel | preserved meyer lemon

Prosciutto + Pear

prosciutto chips | pear mousse | gorgonzola foam

PASSED SWEET BITES

Chocolate Truffles

dusted (veg, GF)

Deconstructed Lemon Meringue

lemon curd | graham cracker | meyer lemon dust (veg)

Nitro Blackberry Mousse

brown butter hazelnut financier | vanilla jasmine foam (veg)



FOOD STATION: TACO STAND

Base

carne asada | adobo chicken | grilled nopales

Tortillas

warm flour + corn tortillas

Toppings

chipotle salsa | salsa verde | pico de gallo
roasted chilis | lime | lettuce | grilled onion (veg, v, GF)

