

2018 Butler Passed Appetizers

Starting at \$9.95 per person
based on selections

Land

- ◆ **Berkshire Braised Pork Cheeks***
Focaccia crostini, apricot serrano jam, frisée, age balsamic
- ◆ **Wagyu Beef Meatballs***
Heirloom pepper and spices, house barbecue sauce
- ◆ **Lollipop Lamb Tenderloin***
Baby zucchini, pomegranate molasses, mustard oil drizzle
- ◆ **Grilled Beef Tenderloin***
Horseradish crème, pickled Napa cabbage, baby arugula
- ◆ **Achiote Dusted Chicken Tostada**
Peppers, queso fresco, cilantro relish, harissa oil
- ◆ **Muscovy Duck Breast***
Rye toast, Chèvre cheese, fig sauce, crispy sage

Water

- ◆ **Poached Jumbo Prawns**
Mexican avocado, jalapeño, cilantro, Meyer lemon
- ◆ **Langoustine and Endive***
Aji pepper and pineapple relish, spicy mango vinaigrette
- ◆ **Sea Bass Fritters**
Exotic spices, wild chive, piquillo peppers aioli



◆ Tequila Cured King Salmon*



Pumpernickel toast, dill crema fresca, capers, chervil

◆ Hawaiian Kampachi Sashimi*

Cucumber, shishito peppers, yuzu soy, sea salt, toasted sesame oil

Vegetarian

- ◆ **Caprese Skewer**
Mozzarella, heirloom tomatoes, basil, balsamic
- ◆ **Roasted Beet Tart**
Pecorino shavings, ruby port, garden herbs
- ◆ **Tropical Fruit Endive**
Pickled mango, caramelized walnuts, rose water



***GLUTEN-FREE, LACTOSE-FREE, VEGAN,
DIETARY REQUESTS ARE WELCOME**

Consuming raw or undercook meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.