

2017 Butler Passed Appetizers

Prices from \$8.95 to \$11.95 per person
Based on selections

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

Land

- ◆ **Berkshire Pork Belly Confit**
Chorizo-Focaccia toast, compressed apples, sherry gastric
- ◆ **Chili Rubbed Prime Rib***
Red wine shallot marmalade, horseradish cream, parsley
- ◆ **Lollipop Lamb Tenderloin***
Mushrooms, peppers, pomegranate drizzle, harissa oil
- ◆ **New Zealand Venison Carpaccio***
Brioche, huckleberry, parmesan tuile, baby arugula
- ◆ **Chicken Duxelle**
Mushrooms, micro spinach, truffle oil, tomato confit
- ◆ **Muscovy Duck Breast***
Rye toast, Chèvre cheese, fig sauce, crispy sag

Water

- ◆ **Citrus Prawns**
Guacamole stuffed prawns, cilantro citrus glaze
- ◆ **Lightly Smoked Salmon**
Cucumber, capers vegetable relish, crema fresca, cress
- ◆ **Rock Shrimp Fritters**
Fresh herb batter, piquillo peppers aioli, wild chives
- ◆ **Snapper Ceviche***
Organic corn crisps, avocado, pickled poblanos, radishes
- ◆ **Ahi Tuna Tartare***
Wanton, seaweed and jalapeño, sesame seeds

Vegetarian

- ◆ **Caprese Skewer**
Mozzarella, heirloom tomatoes, basil, balsamic
- ◆ **Pea Purée Tart**
Pecorino shavings, mint pesto, garden herbs
- ◆ **Tropical Fruit Endive**
Pickled papaya, caramelized walnuts, rose water

