

Tray Passed Reception Menu

Cold – \$ 6.75 each

Kalbi Pisco Glazed Baja Prawns with Eggplant Chutney
Smoked Salmon Tartare in Crispy Cup with Paddlefish Caviar
Fingerling Potato with Mountain Berry Chutney and Foie Gras
Brandt Beef Carpaccio with Tamarind Pate de Fruit and Toasted Brioche

Hot – \$ 6.75 each

Spinach Leaf Wrapped Pacific Oysters with Lobster Mousse, Lemon Myrtle and Caviar
Lemon Grass Spear Diver Scallops Wrapped in Nori with Wasabi Cream
Duck Confit in Crimini Mushrooms with Blue Cheese, Mango and Candied Onions
Shrimp and Andouille Lollipop with Artichoke Saffron Aioli
Lemon Thyme Tempura Avocado Beignet with Ancho Chile Dip
Maine Lobster Bisque Cappuccino with Yuzu Foam and Fennel Pollen
Kalbi Glazed Midwestern Filet Mignon Brochette

Silver Spoons – \$ 6.75 each

Maine Lobster with Crystal Cream and Osetra Caviar
Ahi Tuna Tiger Eye with Mango and Spicy Peanut Sauce
PollenAsian Duck Roll with Agrume Confit and Pomegranate Syrup
Metompkin Crab Cake with Oven Roasted Tapenade
Silver Spoon of Wild Mushroom Torte, Serano Ham, Truffle

Specialty Caviars

Served with Lemon Crème Fraîche, Chives and Choice of Buckwheat Blinis, Fingerling Potatoes, or Brioche Toast

Sevruga - \$ 74 per ounce
Sturgeon - \$ 52 per ounce
Paddlefish - \$ 48 per ounce
Salmon - \$ 32 per ounce
Truffle - \$ 24 per ounce
Petrossian Spanish Trout - \$ 21 per ounce

Sushi Selection

Accompanied by Wasabi, Hot Soy Sauce and Pickled Ginger

Sashimi - \$ 6.75
Tuna, Salmon, Onagi, Uni, Yellow Tail, Shrimp
Sushi Rolls - \$ 5.75
California, Philadelphia, Tuna or Vegetable

** 18% service charge and applicable sales tax not included*