



# FIVE COURSE

## PROVISIONS

### *Cocktail Hour*

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#### **Caviar**

*Rosemary Potato Chip, Chive Crema*

#### **Avocado Crostini**

*English Pea, Ricotta, Meyer Lemon EVOO*

#### **Italian Meatball**

*Ground Short Rib, Pomodoro, Parmesan*

#### **Charcuterie Board**

*Spanish Chorizo, Coppa, Prosciutto, Seasonal Fresh & Dried Fruit, Manchego, Point Reyes Blue, Laura Chenel Chevre Goat Cheese, Fava Bean Hummus, Tomato Bruschetta, Toasted Baguette, & Water Crackers*

#### **Summer Salad**

*Endive & Arugula, Beets, Strawberry, Peach, Radish, Walnut Granola, Champagne Vin*

#### **Dungeness Crab Cake**

*Sofrito, Pimenton Aioli*

#### **Ora King Salmon Wonton**

*Furikake, Scallion, Golden Sesame Oil*

#### **Barbacoa Taco**

*Yellow Corn Tortilla, Avocado Salsa, Radish, Onion Crunchies, Cilantro, Lime*

#### **Shrimp Skewer**

*Sichuan Chili Glaze, Peanut, Scallion*

#### **Open Face Banh Mi**

*Crispy Pork Belly, Red Fresno, Carrot, Cucumber, Cilantro, Kimchi Mayo*

#### **Garlic Noodles**

*Bean Sprout, Snap Pea, Carrot, Scallion, Bell Pepper, Celery  
Red Onion, Peanut Chili Crunch*

#### **Sirloin Slider**

*Brioche Bun, Caramelized Mushrooms & Onion, Arugula, Blue Cheese Mayo*

#### **Crispy Mac & Cheese**

*White Cheddar, Truffle Aioli*

Guest w/ Food allergies please be aware that our food may contain or come into contact w/ common allergies such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness