

CANAPES

pommes dauphinoise with smoked trout roe @ steak tartare with horseradish@ miniature croque madame fromage blanc tart with lemon gelée and spiced pistachios 🌒 caramelized onion and goat cheese turnover sourdough toast with grilled trout, garlic butter, and fresno chile profiterole of escargot and parmesan (§) salmon rillette crostini grilled toast with whipped butter and breakfast radish

BREAKFAST

scrambled eggs breakfast potatoes bacon turkey bacon breakfast sausage chicken and apple sausage

SALADS

grilled carrots and grains with maple, pistachio, and citrus 🖲 frisée aux lardons with dijon, soft egg, and sourdough vietnamese duck confit salad with pickled vegetables and basil @ 1 haricot vert and cremini mushroom with crème fraiche and lemon @

PLATS D'ACCOMPAGNEMENT

grilled summer squash with anchovy dressing and pine nuts @ 1 heirloom tomatoes, fennel, and peaches en persillade

RAW BAR

irish point oysters (east coast) @ (**) dabob oysters (west coast)@ (**) shrimp cocktail @ 🕸 blue crab macedoine @ (*) snow crab claws @ (*) mussels escabeche@® smoked salmon with traditional accompaniments @ sashimi of salmon, tuna, and hamachi @ caviar with toast points and traditional accompaniments

MEATS

saucisson sec jambon de bayonne smoked turkey

CHEESES

camembert aged gruyère goat's milk gouda

DESSERTS

tarte au citron chocolate tart coconut chia with mango and kiwi @ strawberry trifle tiramisu cheesecake 🌘 rice krispie snickerdoodle brownie chocolate entremet cherry entremet

ENTREES

confit leg of duck with polenta and mustard jus @ striped bass with baby vegetables and bouillabaisse @ ratatouille with basil and sauce choron 🙃

steamed bangs island mussels with pommes frites (§) flat iron steak au poivre with onion and maître d'hôtel butter 🕞







Marko Krancher Eric Leveillee

6/18/23

Josh Painter