



*orders accommodate 10-12 people  
platters may be ordered during your event for an additional 25% charge*

**- SNACKS AND SIDES -**

- beausoleil oysters** | white wine coriander mignonette, lemon | 50 per dozen
- warmed spanish olives** | citrus chili marinade | 25
- chef's imported french cheese selection** | fruit preserves, baguette, almonds | 80
- chef's charcuterie selection** | cornichons, smoked almonds, and baguette | 80
- mushrooms bourguignon** | braised cremini mushrooms, red wine, fresh herbs | 30
- crispy brussel sprouts** | meyer lemon, brussel almond pesto, parmesan, bacon | 38
- market salad** | arugula, radicchio, sherry vinaigrette, parmigiano-reggiano | 35
- medjool dates** | goat cheese, marcona almonds, bacon, currant gastrique | 50
- crispy potatoes** | red creamer potatoes, rosemary | 20
- fries** | **garlic** *or* **regular** | 20

**- PLATTERS -**

- spicy shoyu poke with avocado** | hawaiian ahi tuna, sesame, sriracha, crispy wontons | 60
- panisse** | garlic chickpea fries, fennel slaw, tarragon aioli | 35
- comté potato croquettes** | garlic dijon aioli | 45
- boudin blanc** | housemade fennel garlic sausage, split pea and sweet potato purée | 60
- sliced prime ribeye steak** | garlic confit, herb butter | 110
- prawn cocktail** | shallot balsamic cocktail sauce, lemon | 60

**- DESSERTS -**

- new york style cheesecake** | 100
- XoX truffles** | 25 per dozen
- bread pudding** | dark chocolate, apples, currants, bourbon caramel sauce | 45

**\*\*\* caviar service available upon request, must be ordered one week in advance | MP \*\*\***