



Standing Suppers

Not to be missed!

minimum of 20 guests

passed in individual bowls, or an appropriate vessel

To Start

Seasonal Garden |

local baby lettuce – farmer's treats tossed in artisan wine vinegar & extra virgin olive oil

Baby Lola Rosa |

pepita – pomegranate – brussel leaves – crispy prosciutto – aged sherry vinaigrette

Local Baby Bib |

apple wood smoked bacon – oven dried tomatoes – pickled onion – buttermilk blue cheese dressing

Mini Mains

Toasted Butternut Squash Ravioli |

sage – hazelnuts – acorn squash – smoked sea salt

Pan Roasted Ricotta Gnocchi |

sweet pearl onions – sherry roasted mushrooms – porcini mushroom broth – shaved parmesan

Pan Seared Sea Scallop |

sweet pea puree – fava beans – artichokes – truffle foam

Crispy Black Bass |

oven braised beets – baby artichokes – myer lemon

Glazed Peking Duck |

sesame scallion crepes – kimchi-pickled vegetables

Grilled Striploin |

roasted cauliflower puree – curried carrots – pea shoots

Ricotta Stuffed Squash Blossom

smoked crème fraiche – black truffles – sea salt

Dessert

Sea Salt & Caramel Custard |

peanut brittle – cacao nibs

Palm Sugar Poached Pear |

lavender crème – chilled orange blossom-honey reduction