

Hors d'oeuvres

Summer 2017

\$1.95 per person

Potato, Truffle and Leek Croquettes, parmesan, herbs, lemon aioli

Black Mission Figs stuffed with goat cheese and pistachio nuts

Eggplant Involtini with romesco and herbed goat cheese

Zucchini Boats filled with roasted corn salsa and feta cheese

Heirloom Cherry Tomatoes with fresh mozzarella, basil and EVO

\$3.15 per person

Dungeness Crab Cakes with chipotle lime aioli

Deviled Eggs with radish and pickled fennel

Spicy Shrimp Lettuce Cups with avocado and papaya

Peaches and Prosciutto on bruschetta with fromage blanc

Dijon and Herb Roasted Dixon Lamb on bruschetta with mint and arugula relish