

WINTER 2025

APPETIZER

Quinoa And Spiced Labneh- Seasonal Produce, Herbs (Gf)
Mixed Green — Yuzu Vinaigrette And Apples (Gf, Df, Vegan)
Kale Caesar — Parmesan, Sunflower Seeds (Gf)
Shaved Brussels — Apple Cider Vinaigrette, Crispy Ham (Gf, Df)
Chickpea Salad — Golden Raisins, Za'atar Vinaigrette (Gf, Df, Vegan)
Winter Chicories Salad — Pears, Blue Cheese, Almonds (Gf)
Persimmon & Kohlrabi Carpaccio — Pepper Vinegar, Hazelnut (Gf, Df, Vegan)

ENTRÉE

Snowdance Chicken — Pink Peppercorn Chicken Jus (Gf)
Braised Lamb — Lamb Jus, Breadcrumbs (Df)
Crispy Pork Belly — Tonnato (Df)
Roasted Steelhead Trout — Beurre Monte, Trout Roe, Dill
Baked Celeriac — Peanut Salsa Macha (Df, Gf, Vegan)
Roasted Duck — Daikon & Pear Slaw, Thai Chili (Gf, Df)
Seared Striploin — Marinated Leeks, Hazelnuts (Df)

SIDES

Winter Squash — Pine Nut, Breadcrumb, Lemon (Df)
Roasted Sweet Potato — Burnt Vanilla, Puffed Rice And Seeds (Gf, Df)
Charred Cabbage — Mustard, Ham Crisps (Gf, Df)
Braised Greens — Puffed Rice & Citrus Broth (Df, Vegan)
Roast Potatoes — Bernaise, Scallions (Gf)
Grains & Mushrooms — Marinated Mushrooms, Scallions (Df, Vegan)
Beet Carpaccio — Goat Cheese, Mint
Wilted Greens — Garlic, Clam Stock (Df)

LAND

Nduja Toast — Whipped Ricotta, She Wolf Bread

Wedge Salad Lettuce Wrap — Bacon, Blue Cheese, Tomato (Gf)

Roast Chicken Lettuce Wrap — Pepper Marinade (Df)

Beef Tartare — Calabrian Chili, She Wolf Bread (Df)

Lemongrass Beef Meatballs — Thai Chili, Cilantro Salsa Verde (Gf, Df)

Beef Carpaccio — Horseradish, Seeded Cracker (Df)

Lardo & Onion Jam — She Wolf Bread (Df)

Warm Chicken Brodo — Pickled Ginger (Df)

SEA

Smoked Salmon — Scallion Creme Fraiche, Seeded Crackers

Mussel Toast — Garlic Aioli, Pickled Carrot (Df)

Baked Clams — Bacon, Braised Greens

Shrimp Toast — Sesame Crust

Warm Dashi Broth — Buckwheat, Braised Daikon (Df)

Stuffed Cabbage — Rice, Oyster (Df)

Shrimp Salad Lettuce Wrap — Celery, Yuzu (Gf)

Tuna Tartare — Sesame, Rice Cracker (Gf, Df)

GARDEN

Endive Leaf — Preserved Lemon, Puffed Rice & Seeds (Gf, Df, Vegan)

Kohlrabi, Ricotta, House Preserves (Gf)

Crispy Potatoes — Creme Fraiche (Gf)

Marinated Carrots — Seeded Cracker, Haskap Berry Vinaigrette (Df)

Beets On Rye — Goat Cheese

Crispy Eggplant — Salsa Roja, Cumin (Gf, Df)

COCKTAIL TABLES

Incorporate dinner items to complete stationed experience

MEDITERRANEAN BOARD

Choice of 5

Burrata — Walnut Pesto (Gf)

Lemon Potatoes — Herbs, Shallots (Gf,Df, Vegan)

Stewed Chickpeas — Tomato, Cumin (Gf, Df, Vegan)

White Bean Hummus — Tahini, Espelette — (Gf, Df, Vegan)

Tabbouleh — Bulgur, Lemon (Gf, Df, Vegan)

Beet Carpaccio — Za'atar, Citrus (Gf, Df, Vegan)

Spiced Rice — Herbs, Lemon (Gf, Df)

Braised Greens — Feta, Pepper Vinegar (Gf)

Baba Ganoush — Roast Garlic (Gf, Df, Vegan)

Sunday Salad — Pickled Peppers, Olive, Oregano Vinaigrette (Gf, Df, Vegan)

ADD-ONS

\$8pp Each

Slow Roasted Calamari — Tomato, Oregano, Lemon (Gf, Df)

Braised Lamb — Garlic Aioli (Gf)

Moussaka — Bechamel, Eggplant, Beef

Moules Marinières — Butter, Parsley

Hummus & Roast Chicken — Snowdance Chicken, Tahini (Gf, Df)

MARKET TABLE

Artisanal Cheeses — Assorted Cheese with Seasonal Marmalade

Charcuterie — Assorted Cured Pork Cured Meats*

Seasonal Vegetables with 2 Dips

Marinated Olives

*Inquire About Non-Pork Charcuterie (Mp)

ADD-ONS

Assorted House Pickles — \$5pp

Additional Dips — \$3pp

Seeded Crackers + She Wolf Crostini \$4pp

Island Creek Oysters With Mignonette \$10pp

Shrimp Cocktail — Cocktail Sauce & Pink Peppercorn Mayo \$9pp

Vegetable Tart — Pâte Brisée, Seasonal Vegetables \$9pp

SLIDERS

Selection Of 2

Pulled Pork — Horseradish Aioli, Pickled Shallot (Df)

Burger Slider — Pickled Red Onion, Garlic Aioli, Cheese

BLT — Crispy Bacon, Garlic Aioli (Df)

Roast Chicken with Red Onion — Pepper BBQ Sauce (Df)

Halloumi & Pesto — Kale Pesto

Egg & Potato — Paprika Aioli, Gouda

Squash & Braised Greens — Calabrian Chili (Df)

SKEWERS

Steak — Chimichurri (Gf, Df)

Shrimp — Salsa Macha (Df)

Pork Belly — Sesame Vinaigrette (Df)

Marinated Chicken — Roasted Garlic Aioli (Gf, Df)

Radish — Nori Spice Mix (Df)

Seasonal Greens — Preserved Lemon, Breadcrumbs (Df)

Beef Meatball — Tzatziki (Df)

Mushroom — Miso Chili Crust (Df, Vegan)

DESSERTS

COOKIES

Chocolate Chip Cookies

Earl Grey Sugar Cookies

Matcha Crinkle Cookies

No-bake Coconut Maple Cookies (Gf)

SMALL BITES

Almond Flour Brownies (Gf, Df)

Pâte de Fruit (Gf, Df, Vegan)

Banana Bread with Coffee Caramel

Meringue with Compote (Gf, Df)

PLATED DESSERTS

Date Toffee Pudding

Strawberry Shortcake

Stone fruit + Honeycomb Cream

Basque Cheesecake

CELEBRATION CAKES

Flourless Chocolate Cake (Gf)

Olive Oil Cake

Carrot Cake

WEDDING CAKES

Flavor: Vanilla, Chocolate, Citrus Zest

Filling: Chocolate Ganache, Seasonal Jam, Lemon Curd, Vanilla Custard

Frosting: Vanilla, Chocolate, Coconut, Lemon

Finish: Smooth, Horizontal Strip