

LUNCH / DINNER

APPETIZERS

- Quinoa And Spiced Labneh – Seasonal Produce, Fines Herbs (gf)
- Mixed Green – House Vinaigrette, Apples, Pickled Root Vegetables (gf, vegan)
- Kale Caesar – Parmesan, She Wolf Croutons
- Shaved Brussels – Apple Cider Vinaigrette, Crispy Ham (gf, df)
- Chickpea Salad – Red Onion, Roasted Grapes, Za'atar Vinaigrette (gf, vegan)
- Winter Chicories Salad – Pears, Shaved Gouda, Almonds (gf)
- Persimmon and Kohlrabi Carpaccio – Pepper Vinegar, Hazelnut (gf, vegan)

ENTRÉES

- Snowdance Chicken – Chicken Jus, Pink Peppercorn (gf, df)
- Braised Lamb – Braisage, Breadcrumbs (df)
- Roasted Steelhead Trout – Beurre Monte, Trout Roe, Herbs (gf)
- Roasted Duck – Plum Gastrique, Perilla (gf, df)
- Barolo Braised Shortrib – Heirloom Polenta, Wild Mushrooms (gf)
- Seared Striploin – Taleggio, Salsa Verde (gf)
- Winter Squash Lasagna – Pumpkin Seed Gremolata, Lemon Ricotta, Sage
- Baked Celeriac – Sunflower Salsa Macha (gf, vegan)

SIDES

- Gnocchi Pomodoro – Pecorino, Olives, Basil
- Spicy Rigatoni – Vodka Sauce, Stracciatella, Parmesan
- Seasonal Squash – Breadcrumbs, Lemon (vegan)
- Roasted Sweet Potato – Burnt Vanilla, Puffed Rice, Seeds (gf, vegan)
- Charred Cabbage – Green Onion, Ginger (gf, vegan)
- Golden Potatoes – Bernaise, Confit Leek (gf)
- Grains and Mushrooms – Mushroom Conserva, Alliums (vegan)
- Charred Baby Beets – Goat Cheese, Nigella Seeds, Mint (gf)
- Broccoli Rabe – Calabrian Chili, Garlic, Lemon (gf, vegan)

PASSED CANAPÉS

LAND

Nduja Toast – Dates, Ricotta, She Wolf Bread

Wedge Salad Lettuce Wrap – Bacon, Blue Cheese, Tomato (gf)

Beef Tartare – Calabrian Chili, She Wolf Bread (df)

Lemongrass Beef Meatballs – Thai Chili, Cilantro Salsa Verde (gf, df)

Lardo and Onion Jam – She Wolf Bread (df)

Smoked Chicken Lettuce Wrap – Pepper Marinade (gf, df)

Stuffed Cabbage – Rice, Beef Bolognese (gf, df)

SEA

Smoked Salmon – Scallion Creme Fraiche, Seeded Cracker

Mussel Toast – Garlic Aioli, Pickled Carrot (df)

Baked Clams – Bacon, Braised Greens, Breadcrumbs

Shrimp Toast – Sesame Crust (df)

Warm Dashi Broth – Buckwheat, Braised Daikon (df)

Shrimp Salad Lettuce Wrap – Celery, Lemon Aioli (gf, df)

Tuna Tartare – Sesame, Rice Cracker (gf, df)

Endive and Trout Roe – Whipped Ricotta (gf)

GARDEN

Potato Mille Feuille – Creme Fraiche, Chives (gf)

Radish and Butter – Cultured Butter, Sea Salt, She Wolf Bread

Marinated Carrots – Haskap Berry Vinaigrette, Seeded Cracker (df)

Kohlrabi – Whipped Ricotta, House Preserves (gf)

Beets On Rye – Goat Cheese (gf)

Roasted Eggplant Tartine – Cumin, Basil, She Wolf Bread (df)

Winter Squash Bruschetta – Pomegranate, Saba, She Wolf Bread (vegan)

Endive Leaf – Honey, Citrus, Espelete (gf, vegan)

COCKTAIL TABLES

MEDITERRANEAN TABLE

Choice of 5 – Paired with She Wolf Sourdough & Pizza Bianca

- Burrata – Walnut Pesto (gf)
- Lemon Potatoes – Herbs, Shallots (gf, vegan)
- Stewed Chickpeas – Tomato, Cumin (gf, vegan)
- White Bean Hummus – Tahini, Espelette (gf, vegan)
- Tabbouleh – Bulgur, Lemon (vegan)
- Beet Carpaccio – Za'atar, Citrus (gf, vegan)
- Spiced Rice – Herbs, Lemon (gf, vegan)
- Braised Greens – Feta, Pepper Vinegar (gf)
- Baba Ganoush – Roast Garlic (gf, vegan)
- Sunday Salad – Pickled Peppers, Olive, Oregano Vinaigrette (gf, vegan)

ADD-ONS

subject to additional charge

- Slow Roasted Calamari – Tomato, Oregano, Lemon (gf, df)
- Braised Lamb – Garlic Aioli (gf)
- Moules Marinières – Butter, Parsley
- Hummus and Roast Chicken – Snowdance Chicken, Tahini (gf, df)

MARKET TABLE

Paired with She Wolf Sourdough & Pizza Bianca

- Artisanal Cheeses – Seasonal Marmalade (gf)
- Charcuterie – Assorted Cured Meats* (gf)
- Seasonal Vegetables – 2 Dips (gf)
- Marinated Olives (gf)

*Non-pork charcuterie available

ADD-ONS

subject to additional charge

- Assorted House Pickles (gf, vegan)
- Additional Dips (gf)
- Seeded Crackers and She Wolf Crostini
- Island Creek Oysters with Mignonette (gf, df)
- Shrimp Cocktail – Cocktail Sauce and Pink Peppercorn Mayo (gf, df)
- Vegetable Tart – Pate Brisee, Seasonal Vegetables

COCKTAIL TABLES cont.

SLIDERS

Selection Of 3

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

Selection of 2 Proteins and 1 Vegetable

Steak - Chimichurri (gf, df)
 Shrimp - Salsa Macha (df)
 Pork Belly - Sesame Vinaigrette (df)
 Marinated Chicken - Roasted Garlic Aioli (gf, df)
 Radish - Nori Spice Mix (gf, vegan)
 Seasonal Greens - Preserved Lemon, Breadcrumbs (df)
 Beef Meatball - Tzatziki (gf)
 Mushroom - Miso Chili Crust (df, vegan)

PIZZA BIANCA

Selection of 3

Garlic Pomodoro with Cured Meat
 Pink Peppercorn Ricotta
 Tomato (df)
 Lardo with Onion Jam (df)
 Mortadella with Stracciatella

PASTAS

Selection of 2

Ricotta Gnocchi - Pomodoro, Basil, Olives, Shaved Pecorino
 Tri-Color Tortellini- Sunflower Romesco, Pecorino Cream, Pine Nut and Herb Gremolata
 Penne Ala Vodka - Calabrian Chili, Roasted Garlic, Stracciatella, Breadcrumbs
 Trofie Al Pesto - Walnut Pesto, Shaved Parmigiano, Basil
 Gemelli - Roasted Mushrooms, Rosemary

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, vegan)

Banana Bread with Coffee Caramel

Meringue with Compote (gf, df)

PLATED DESSERTS

Date Toffee Pudding

Strawberry Shortcake

Stone Fruit + Honeycomb Cream (gf)

Basque Cheesecake (gf)

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 Stripe