



SAN DIEGO

Hors d'oeuvres

mix and match from the hot & cold

•COLD

- ahi poke, cucumber, wasabi
- wild mushroom tartlet, goat cheese, truffle, herbs
- shrimp summer roll, sweet chili sauce
- bruschetta, vine ripe tomato, burrata, evoo, basil, aged balsamic
 - sesame crusted ahi tuna, cucumber, micro wasabi, siracha
- seared beef tenderloin crostini, gorgonzola, onion marmalade
- caprese skewer, fresh mozzarella, grape tomato, basil, evoo
- chipotle braised chicken salad, polenta round, cilantro aioli
 - spicy salmon sushi roll, soy sauce, wasabi
 - crab and mango spoon

•HOT

- braised short rib slider
- chicken wing, sweet chili soy glazed
- carnitas street taco, queso blanco, pico de gallo, cilantro crema
 - maryland style crab cake, lemon caper aioli
 - mini fried chicken and waffle skewer
 - spanikopita, spinach, feta, filon
 - beef empanada
- fired vegetable spring roll, sweet chili sauce
- bacon wrapped achiote shrimp, chimichurri
 - chicken satay, peanut sauce