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Food Stations

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Interactive food-stations deliver that wow-factor of having a talented chef at your event to cook, carve and create delicious cuisine prepared to order.

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Butler passed small plates and bowls can be easily enjoyed at a standing reception. These delightful dishes are a wonderful treat, especially when combined with passed hors d’oeuvres for a memorable dining experience.

Food Stations

Food stations are Kiss the Cook Catering’s specialty. Nothing beats having fresh food prepared by a skilled chef, right before your eyes. We have the widest selection of gourmet food stations in Toronto and we’re dreaming up more all the time. Browse through some of our most popular selections in this menu and be sure to contact us today for a custom proposal.

As a full service, custom caterer we are able to help with any required staffing, bar services and rentals. We also have preferred status at many of Toronto’s venues and would be delighted to help you find the perfect location for your party.

Many of our clients enjoy mixing food stations with passed hors d’oeuvres to create a memorable dining experience. From a small intimate party, to a gala of hundreds of hungry guests, we can’t wait to begin working with you to craft your perfect menu.

Fia Pagnello
Kiss the Cook Catering
Owner

Designed by Davidesigns.net
Sweet Waffle Station

Our chef will prepare fluffy Belgian waffles including:
- Buttermilk Belgian waffle
- Chocolate Belgian waffle
Toppings include: Banana, Nutella, fruit compote, whipped cream, bacon candy, sprinkles, caramel, chocolate chips, powdered sugar and candied walnuts

Savoury Waffle Station

Our chef will prepare fluffy Belgian waffles including:
Select 3
- Barbeque pulled pork waffle
- Southern fried chicken and maple syrup
- Waffle grilled cheese sandwich; ham, spinach, aged cheddar
- Vegetarian bean chili, aged cheddar, chive, jalapeño, sour cream
- Beef brisket, pickled red onion, horseradish cream, cilantro
- Italian sausage, sautéed onion, bell pepper, fried egg, chives
**Deluxe Grilled Cheese Station**

Our chef will prepare gourmet grilled cheese sandwiches including:

- **Select 3**
  - BBQ pulled pork grilled cheese
  - French onion grilled cheese
  - Wild mushroom melt
  - Mac N' grilled cheese
  - Pizza grilled cheese
  - Kimchi grilled cheese
  - Three cheese truffle grilled cheese
  - Mozzarella pesto grilled cheese

All sandwiches are served with kosher dill pickles, chipotle ketchup and tomato soup shooters.

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**Mini Grilled Cheese Station**

Our chefs will prepare mini grilled cheese sandwiches including:

- **Select 3**
  - Three cheese pesto
  - Gruyere cheese, mango chutney
  - Black forest ham, Swiss, grainy mustard
  - Smoked turkey, brie, cranberry mayo
  - Bourbon bacon jam, aged cheddar

All sandwiches are served with mini garlic dill pickles, chipotle ketchup and tomato soup shooters.

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**Dessert Grilled Cheese Station**

Our chefs will prepare dessert grilled cheese sandwiches including:

- **Select 3**
  - Glazed doughnut grilled cheese
  - Banana bread, brie, chocolate grilled cheese
  - Blueberry, brie grilled cheese
  - Strawberry, brie grilled cheese with balsamic reduction

All dessert grilled cheese sandwiches are served with powdered sugar, whipped cream, cinnamon and mixed berry soup shooters.

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**Made-to-order Pasta Station**

Our chefs will cook your choice of pasta to perfection.

**Select your pasta:**
Penne or Fusilli noodles

**Select your ingredients:**
Mushrooms, broccoli, onion, tomatoes, olives, hot peppers, sautéed peppers, onions, grilled chicken, bacon, shrimp, Italian sausage

**Select your sauce:**
Tomato sauce, Alfredo, Rose

Pasta station comes with garlic, cooking wine, fresh-grated parmesan cheese and hot chili flakes

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**Holy-Moly Ravioli Station**

Bella note! Our chefs prepare ravioli 3-ways served in mini bowls:

- Mini beef ravioli with red wine tomato sauce, fresh basil and shaved parmesan cheese
- Spinach and cheese ravioli with basil pesto, toasted pine nuts and arugula
- Jumbo deep fried ravioli served with marinara

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**Midnight Pasta Bar**

*(Spaghettata di Mezzanotte)*

One of Kiss the Cook Catering’s favorite Italian traditions is the late night, impromptu dinner party known as “spaghettata di mezzanotte” or midnight spaghetti!

Pasta Aglio E Olio; Spaghetti prepared with extra virgin olive oil, garlic, parsley, and extra parmesan cheese

Optional additions: Sardines and hot pepper flakes
Mac N’ Cheese Martini’s

Our famous, super-creamy, gourmet mac n’ cheese made a la minute and served in a martini glass with a buffet of toppings including:
Smoked ham, bacon, buffalo chicken, peas, caramelized onions, chives, parmesan cheese, hickory sticks and truffle oil.

Gourmet additions:
Butter-poached lobster, BBQ pulled pork, smoked chicken, chorizo and double cream brie
Tacos

Warm tortillas are filled with all sorts of deliciousness including:

**Select 2 proteins:**
- Beer battered cod
- Shredded beef brisket
- Pulled chicken

Tacos are served with: Mexican rice, refried beans, pickled red onions, arugula, shredded lettuce, hot peppers, olives, cheddar cheese, guacamole, sour cream, salsa, cilantro and fresh lime wedges

Chicken Wing-Thing

We bring the fryer to you! Buffalo-style chicken wings and drumsticks made right before your eyes and served in baskets with veggies and blue cheese dip.

**Select 3 flavors:**
- Frank’s red hot
- Honey garlic
- Hickory smoked BBQ
- Tandoori
- Jamaican Jerk

Fry Me to the Moon

Surprise your guests as our chefs present a gourmet selection of other-worldly fries including your choice of:

- Plantain chips with cilantro dip
- Green bean fries with miso dip
- Polenta fries with marinara
- Eggplant fries with tatziki
- Sweet potato fries with chipotle dip
**Wonton Station**

We bring the fryer to you! Guests will enjoy watching our chefs handcraft gourmet wontons. Each delectable trio plate includes:

- Crab Rangoon
- Chinese five-spice pork
- Vegetable cream cheese

Sauces; sweet and sour, soy and scallion and Asian mustard

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**Tempura Station**

We bring the fryer to you! Delicious vegetable and seafood tempura made right before your eyes and served in a Chinese takeout box with chopsticks and dipping sauce. Tempura includes a selection of:

- Japanese eggplant
- zucchini
- sweet potato
- bell pepper
- shrimp

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**Fish and Chips Station**

We bring the fryer to you! Our chefs will present your guests with mini fryer baskets of crispy, beer-battered English-style fish and chips. Yum!

Tartar sauce, malt vinegar, fresh lemon and salt & pepper provided.
Risotto Station
Chefs will prepare gourmet risotto right before your eyes and serve it garnished to perfection.

Select 2:
- Creamy prawn, pea
- Beet puree, goat cheese, microgreens
- Cabernet braised short rib, mushroom, parmesan reggiano
- Sundried tomato, pesto chicken

Panini Station
Our popular Panini station features chefs grill pressing an assortment of gourmet mini sandwiches including;

Select 2:
- Swiss, Gouda, gruyere, chipotle
- Turkey, brie, cranberry mayo
- Italian prosciutto, mozzarella, basil pesto

*Soup shooters available upon request

Arancini Station
Homemade stuffed Italian risotto balls fried at your event and served topped in hot marinara sauce;

Select 2:
- Ground beef, mozzarella, peas (classic)
- Mozzarella, basil pesto
- Sundried tomato, gorgonzola, eggplant
- Cordon bleu
Spotlight

**Indian Butter Chicken Station**

Guests fill bowls with basmati rice and Indian butter chicken

Choose from a variety of gourmet toppings including: Diced mango, roasted cauliflower, shaved coconut, toasted cashews, cilantro, Papadum chips or naan

Gourmet additions;
A variety of authentic Indian Samosa's served with mango chutney
**Steak Frites**

We bring the grill and the fryer to you! Chefs slice freshly grilled peppercorn steak served with your choice of herb butter or red wine shallot au jus

Steak frites can be served as an entrée or mini tasting plate

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**Lamb Spaducci**

Our specialty charcoal grill is used to make delicious marinated satay’s of lamb. Beer and salt enhance the flavors of this Italian favorite

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**Specialty Porchetta**

12 hour slow-roasted, stuffed porchetta displayed whole and garnished to perfection with soft baked Italian buns and toppings including; barbeque sauce, grainy Dijon mustard, shaved parmesan, truffle oil, hot sauce
**Spotlight**

**Dream Poutine**

We bring the fryer to you! Build your own poutine using a wide selection of favorite ingredients including:

- Choice of French fries or tater tots, beef gravy, vegetarian mushroom gravy, cheese curds, sautéed mushrooms, caramelized onions, pulled pork or Italian sausage
**Buffet Food Stations**

**Mason Jar Salads**
Select your salad, shake and enjoy!
These delicious layered salads are served in mason jars with bamboo forks.

**Select 3:**
- Southwestern salad with corn, black beans, avocado, romaine lettuce and house vinaigrette
- Caesar Salad with crumbled bacon, fresh grated parmesan cheese, croutons and creamy dressing
- Gnocchi salad with roasted cherry tomatoes, caramelized onions, shaved parmesan cheese and pesto
- Baby spinach salad with strawberries, feta and almonds served with raspberry dressing
- Broccoli salad with mandarin oranges, red onion, almonds and baco

**Lettuce Wrap Buffet**
Guests will enjoy creating lettuce wraps with a buffet of fresh fillings. This beautifully presented station includes; Bibb and romaine lettuce, grilled chicken, tuna salad, shrimp, tofu, avocado, bell peppers, carrot, tomato, cucumber, red onion, mango salsa, scallions, chopped nuts, cheeses, peanut sauce, ranch dressing, chipotle and Asian sweet chili sauce

**Italian Antipasto**
Our chef will slice Parma ham for guests as they fill their plates with an abundance of Kiss the Cook’s specialty antipasto including; Caprese salad, vegetable giardineira, Italian cheeses, mixed olives, assorted pizzettes, bruschetta, grilled calamari, melon, breadsticks, foccacia and olive tapenade
Mashed Potato Martini Station
Yukon gold mash served with a buffet of delicious toppings including;
- Bacon, beef brisket, sautéed mushrooms, caramelized onions, grilled sweet peppers, chives, parmesan reggiano, aged cheddar, sour cream, gravy, cracked black pepper

Quesadillas Bar
Chef-attended Quesadilla Station
- Smoked Chicken, Roasted Red Pepper and Jack Cheese Quesadillas
- Spinach, Wild Mushroom and Jack Cheese Quesadillas
- Refried bean and Cheddar Quesadillas
Includes, guacamole and fresh salsas

Sliders, Sliders, Sliders
Everyone loves sliders! Our gourmet selection includes your choice of;
- AAA Beef slider with smoked Gouda, grilled red pepper and chipotle
- BBQ Pulled pork with cabbage slaw
- Banquet slider with bacon and cheddar
- Grilled vegetable slider with mozzarella and pesto
- California slider with grilled chicken, Havarti, roasted red pepper and guacamole
- Christmas slider with roasted turkey, brie and cranberry mayo
**Made to Order Guacamole Bar**

Enjoy interacting with our chef’s as they slice and dice fresh avocados. Choose from a wide variety of guacamole ingredients including; diced strawberries, tomato, red onion, jalepeno, bacon, pomegranate, cilantro, fresh squeezed lime and hot sauce. The dish is made using a mortar and pestle and portions are scooped into a mini bowl with a side of corn tortilla chips.

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**Deluxe Nacho Station**

Corn tortilla chips are displayed in our carnival-style nacho warmer with a buffet of delicious toppings including; Chili con carne, black beans, diced tomatoes, cheddar, shredded lettuce, jalapeños, olives, guacamole, salsa, sour cream, hot sauce and cilantro.

Baskets and forks included.

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**Plantain Nachos**

We bring the fryer to you!

Plantain is sliced on a mandolin before being fried to crispy golden perfection, then finished with a pinch of sea salt. Our chefs will present your guests with paper baskets of chips to be topped with a choice of Mexican pulled pork, shredded cheddar, black beans, pickled jalapeno, Pico de Gallo, guacamole, sour cream and cilantro.
Oyster Bar

The season’s finest fresh oysters shucked on-site and served on ice
Includes lemons, horseradish, vinaigrette, mignonette, cocktail sauce, hot sauce and Tabasco

Includes professional oyster shucker, table, linen and equipment
*Oyster types depend upon seasonal availability. East and West Coast varieties as follows: Premium Malpeques, Cascumpec Bay, Colville Bay, St. Simon, La Caraquette, Black Point, Beach Angel, Black Pearl, Kusshi

Hawaiian Poke Bar

Poke: Raw fish salad, traditional Hawaiian cuisine

Bowls of rice are topped with guests choice of: Salmon, Tuna or Shrimp

Sauces include: Spicy Mayo, Ponzu, Sesame Shoyu

Toppings: Cucumbers, Edamame, Fried onion, Sprouts, Radish, Jalapeno, Green onion, Avocado, Cilantro, Pickled ginger, Wasabi, Sesame seeds, Wakame & Furikake
**Hot Dips**

We have a variety of delicious hot dips to choose from including:

- Spicy Buffalo chicken
- English Cheddar and Ale
- Traditional Swiss Fondue
- Spinach-artichoke and bacon

Hot dip selections are served with a variety of dippers including baguette slices, tortilla scoops, pita crisps, pretzel chips, bread sticks and crudités.

**Bruschetta Bar**

Station includes a tiered buffet of exquisite bruschetta. Baskets filled with Italian crostini, flatbreads and crisps to be topped with flavorful bruschetta creations including:

- Traditional tomato
- Black olive
- White bean puree with truffle oil and parmesan
- Pear, pomegranate and onion

**Paella**

Seafood Paella: consists of shellfish, morsels of seafood, peppers and Spanish rice slowly cooked in a saffron scented broth and served hot from our paella pan.

Meat Paella: consists of chicken, chorizo sausage, peppers and Spanish rice slowly cooked in a saffron scented broth and served hot from our paella pan.
Ramen Noodle Bar

Guests fill bowls with ramen noodles and their choice of ingredients before topping them with homemade chicken or vegetarian soup broth dispensed from our beautiful silver samovars.

Station includes:
- Ramen noodles, chicken, pork, tofu, soft boiled egg, cabbage, bean sprouts, baby bok choi, nori, green onion, pickled ginger, sesame seeds, soy and Sriracha
**Fritters**

These tasty treats can be made savoury or sweet! Fritters are deep fried at your event and served in mini baskets with dipping sauce.

**Savoury Fritters selection:**
- Jalapeño corn fritters with sour cream
- Indian vegetable fritters with mango chutney
- Zucchini fritters with tzatziki
- Cheese fritters with honey mustard sauce
- Jamaican salt fish fritters with pepper sauce

**Sweet Fritters selection:**
- Apple Cinnamon
- Banana
- Ricotta

Sweet fritters are served with powdered sugar, chocolate sauce and whipped cream

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**Empanada Station**

Freshly made mini empanadas are deep fried onsite and served in baskets.

**Choose any 4 empanada options:**
- Braised short rib with merlot reduction
- Grilled vegetable and goat cheese
- Traditional beef, Spanish onion, olive, golden raisin
- Traditional chicken, Spanish onion, olive, golden raisin
- Curry chicken
- Seafood, shrimp, clams, mussels, calamari, white cream reduction

Served with red pepper, Queso and chipotle dips

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Gourmet Hot Dogs

Dress-up your hot dogs like never before! Choose from our carnival-style hot dog warmer, or have our chef barbeque your hot dogs onsite.

Option 1:
Build your own hot dog: All beef jumbo hot dogs with ballpark buns and a deluxe buffet of toppings including: chili, bacon bits, cheddar cheese, caramelized onions, sautéed peppers, hot peppers, sauerkraut, olives, avocado, diced tomatoes, chipotle, ketchup, mustard and relish.

Option 2:
We make em’ and we make em’ gooooooood:
Our chefs offer up some interesting combinations for a gourmet hot dog. You’ll love sampling these exciting recipes!
- Hawaiian dog: grilled pineapple, bacon, red onion
- Big Mac dog: shredded lettuce, cheddar cheese, onion, pickles, thousand islands dressing
- Reuban dog: pastrami, Swiss cheese, sauerkraut and thousand islands dressing
- Mexi dog: chili, cheddar cheese, jalapeños
Banquet dog: Bacon wrapped with extra Canadian cheddar
- Greek veggie dog: diced tomato, onion, feta and cucumber with Tzatziki

All hot dogs are served Mom’s way, with a generous side of kettle-cooked potato chips!
Meat Carving Stations

Meat

Your choice of premium roasts and meats served with fresh baked breads and condiments. We also include any equipment necessary at no extra charge.

- Beef tenderloin, peppercorn demi-glace
- Prime rib, horseradish, au jus and rolls
  - Roasted Turkey
- Roasted whole porchetta served with bbq sauce, mustard and rolls
  - Maple and mustard glazed ham
  - Dry-rub, BBQ basted pork ribs
  - BBQ pork tenderloin
  - Parma Ham slicing station
- Whole rotisserie chicken with choice of dipping sauce
- Leg of lamb with garlic and rosemary
Concession Stations

- Deep fried dill pickles with tzatziki
- Jumbo Pretzels
- Popcorn stand
- Corn dogs
- Poutine
- Pizza Station
- Hot dog cart
- Hush Puppies
- Tornado potatoes
- Grilled corn on the cob
- Candy floss
- Spiked snow cones
- Deep fried candy bars
- Caramel apples
Dessert Stations

- Smore’s
- Deep fried candy bars
- Gourmet Milkshake Station
- Premium Chocolate Fountain
- Diner-style Ice Cream Sundae’s
  - Dessert Fritters
  - Caramel Apples
- Deluxe cookie buffet with flavored milk shooters
  - Belgian waffles
  - Cupcake tower
  - Mason jar trifles
- Candy Floss
Hors d’oeuvres

Veggie Bites

**VEGETARIAN SAMOSA**
Potato, peas, Indian spices, served with mango chutney

**SPANIKOPTA**
Flaky pastry stuffed with spinach and feta cheese

**VEGGIE SLIDER**
Grilled vegetables, brie and black olive tapenade, freshly baked slider bun

**FALAFEL PITA**
Baby pita stuffed with falafel, tabbouleh, tahini dressing

**CAPRESE SKEWERS**
Cherry tomato, bocconcini, fresh basil, balsamic reduction

**MAC N’ CHEESE BOMB**
Fried truffle mac n’ cheese ball

**POTATO PIZZETTE**
Potato, mozzarella & caramelized onion pizzette

**WILD MUSHROOM QUESADILLAS**
Bite-sized quesadillas with mushrooms and mozzarella, topped with basil pesto

**VEGETARIAN FLATBREAD**
Grilled vegetables, olives, goat cheese, focaccia flatbread

**MINI ARANCINI**
Stuffed Italian rice balls with mozzarella, marinara

**STUFFED ENDIVE SPEARS**
Endive stuffed with curried chick pea salad

**POLENTA STACKS**
Polenta topped with olive tapenade, goat cheese, roasted red pepper

**BRUSCHETTA**
Best-ever Italian bruschetta served on garlic crostini

**FRIED TOFU SPOONS**
Panko crusted fried tofu, soy & sesame sauce on an Asian soup spoon

**AVOCADO SALAD ROLL**
Rice paper wrap, avocado, cucumber, carrot, lettuce served with soya sauce & sweet chili dip

**VEGGIE EMPIANA’S**
Grilled vegetables and goat cheese empanadas

**THAI SPRING ROLLS**
Vegetable and glass noodle stuffed spring rolls with plum sauce

**CHEF OSCAR’S VEG SUSHI**
Green dragon roll, vegetarian California roll, avocado roll, sweet tofu roll, traditional condiments
Hors d’oeuvres
Meaty Bites

**SALMON SALAD ROLL**
Rice paper wrap, salmon, avocado, cucumber, carrot, lettuce served with soya sauce & sweet chili dip

**BBQ PULLED PORK SLIDERS**
Slow-cooked pulled pork, hickory BBQ sauce, freshly baked slider bun

**AAA BEEF SLIDERS**
Sirloin burger, smoked Gouda, roasted red pepper, homemade chipotle, freshly baked sesame slider bun

**DELUXE BANQUET SLIDER**
Sirloin burger, aged cheddar, candied bacon, caramelized onion, bourbon ketchup, freshly baked sesame slider bun

**GOURMET SATAY’S**
Coconut shrimp with pineapple dip
Rosemary chicken with tzatziki
Thai beef with soy & scallion dip

**LAMB SPIDUCCI**
Lamb skewers freshly cooked on our specialty charcoal grill

**PROSCIUTTO & POM SPEARS**
Endive spears stuffed with prosciutto, pomegranate and blue cheese

**HOMEMADE BBQ MEATBALLS**
Mini Bourbon BBQ-glazed meatballs

**PROSCIUTTO & MELON POPS**
Prosciutto, melon, basil lollipops

**PIZZETTES**
Loaded with Italian meats, mozzarella, our famous tomato sauce

**FISH TACOS**
Mini tacos, whitefish, slaw, pickled jalapeno, avocado crema

**CHIPOTLE SPICED JUMBO SHRIMP**
With avocado dipping sauce

**SUMMER FEATURE**

**CHEF OSCAR’S BBQ SUSHI NIGIRI**
BBQ Salmon, White tuna, crab, shrimp with eel sauce and sesame seeds
**Comfort Foods**

**SWEET POTATO FRIES**
Sweet potato fries, chipotle mayo, served in a mini fryer basket

**ENGLISH FISH & CHIPS**
Beer-battered cod, chunky chips, tartar sauce, lemon wedge, served with chopsticks (chicken, beef, shrimp or vegetarian)

**CHINESE TAKEOUT**
Asian takeaway boxes filled with Shanghai noodles, served with chopsticks

**THAI TAKEOUT**
Asian takeaway boxes filled with spicy chicken pad Thai, served with chopsticks

**BUTTER CHICKEN Balti**
Indian butter chicken, basmati rice, diced mango, crushed cashew, served in a mini Balti dish

**TRUFFLE MAC N CHEESE**
Our famous creamy truffle mac n’ cheese, served in a ramekin

**FRIED CHICKEN & WAFFLE**
Mashed potato, tangy slaw, buttermilk fried chicken, Sriracha honey sauce, served in a waffle cone

**GRILLED CHEESE & TOMATO SOUP**
Three cheese & pesto grilled cheese with tomato soup shooter

**IRISH COTTAGE PIE**
Guinness beef stew, chive and white cheddar mashed potato topping, served in an individual ramekin

**PORK TENDERLOIN SKILLET**
Mini skillet with BBQ pork tenderloin, smoky baked beans and corn bread baton

**CALAMARI FRITTI**
Fresh fried calamari with fresh lemon and smoked chipotle aioli

**WINTER HAM & PRETZEL MELT**
Seared prime honey ham, caramelized onion apple chutney, wilted spinach, Gruyere, smoked Gouda with honey mustard on a Panini-pressed pretzel roll

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**Elegant Eats**

**PAELLA**
Shrimp, chorizo, scallops, chicken, saffron Bomba rice, served in a bamboo boat

**SUSHI COSMO**
Deconstructed sushi with rice, salmon sashimi, avocado, diced nori, sesame seeds & soy sauce pipette served in a cosmo glass

**LAMB TANGINE**
Moroccan lamb stew with dried apricots on a bed of Israeli couscous & lentils served in a bamboo boat

**TRUFFLE GNOCCHI**
Handmade Ricotta gnocchi, pan fried with truffle oil, shaved parmesan

**BEEF RISOTTO**
Creamy beef risotto, goat cheese, microgreens

**JUMBO RAVIOLI**
Handmade ravioli, butternut squash, sage and hazelnut brown butter sauce

**POLENTA & SHORT RIB**
Cabernet braised short rib on a bed of cheese laced polenta

**MISO SALMON**
Miso glazed salmon, ancient grain pilaf, daikon slaw

**LOBSTER GRILLED CHEESE**
Lobster, Havarti, sourdough bread with tomato soup shooter

**AHI TUNA POKE CONE**
Ahi tuna, avocado, chili rice wine vinaigrette, mango lime crème fraîche

**SCALLOP VERRINES**
Seared scallop skewered over radish, fennel, lemongrass salad