

BOUCHERIE

Passed Hors D'oeuvre

Hot passed

Gulf fish cake with roasted squash gribiche \$5
Roast beef sliders with pickled red onions and horseradish cream \$6
Pulled pork sliders with chopped slaw \$6
Brown sugar ham & pimento cheese pressed slider \$6
Fried green tomato with duck liver mousse and toasted cumin creme \$6
Boudin balls with garlic aioli \$3
Duck confit wontons with tart cherry dipping sauce \$6
Grilled prosciutto wrapped shrimp carbonara \$6
Crispy chorizo grit cracker with blackened shrimp and firey poblano sofrito \$6
Seasonal arancini \$4
Sugar cured pork and red bean wonton with pimiento cheese \$6
Wagyu beef skewer \$7
Lentil falafel with methi yogurt \$3
Crab butter croissant with crabmeat ravigote \$7

Meat pies \$4
Smoked fried chicken sausage with bread and butter pickle on house white bread \$5
Curried squash soup shooter \$3
Smoked tomato soup shooter \$3
Fried pickled okra with coconut jerked aioli \$3
Red bean and duck liver mousse gougeres with pepper jelly glaze \$5
Smoked snapper dip with fried eggplant stick \$6
Pork belly quesadilla with ramp queso and grilled red onion salsa \$7
Chicken liver mousse with bacon jam on rye crouton \$4
Lentil & lamb belly pierogi with garlic yogurt \$6
Crab beignets with preserved kumquat tartar sauce \$7
Shrimp and cauliflower bisque with smoked salmon hush puppy \$6
Housemade andouille in a biscuit \$5

Cold Passed

Pepper crusted tuna on crispy wonton chip with avocado puree & tomato salsa \$5
Salmon tartare on pickled cucumbers \$5
Tuna and pancetta tapenade on parmesan tuile \$7
Corned salmon belly with watermelon radishes and creme fraiche \$6
Chicken liver mousse on crostini with candied beets \$4

Chilled sweet corn soup with Higgins Farm jumbo lump crab corn relish \$7
Artichoke heart bruschetta with garlic butter sauce \$3
Pickled shrimp with lemon aioli \$4
Spicy rock shrimp roll with curried giardinieri \$7

(Price does not include tax 10.75%, event staff or 21% service/admin charge)