

GRAZING & BITES MENU



CALIFORNIA GRAZING TABLE

Featuring California artisan cheeses - Humboldt Fog, Point Reyes blue and Vella Dry Monterey Jack - and a variety of artisan charcuterie to include shaved prosciutto, soppressata, bresaola and truffle chicken liver pate. Accompaniments include: fresh seasonal berries, seedless grapes, dried fruit, toasted almonds, grilled baguette pickled vegetables, marinated olives, whole grain mustard, fig preserves, crackers, marinated olives, pepperoncini, artichoke hearts, dried fruit whole grain mustard.

SEASONAL CROSTINI BAR

CASSIS MARINATED FLANK STEAK

chimmichurri, grilled vidalia relish and sriracha aioli

BALSAMIC STRAWBERRY with lemon pepper ricotta and basil chiffonade

TRUFFLED WHITE BEAN with crisp sage

GRILLED STONE FRUIT burrata, basil pesto, prosciutto

SMALL PLATES: THE (MOSTLY) RAW BAR EXPERIENCE

dedicated chef/shucker to serve and finish

FRESHLY SHUCKED SEASONAL OYSTERS

served paired with seasonal mignonettes and garnish
(eg fanny bay, kumamoto, fat bastard)

SHRIMP TWO-WAYS

classic "bloody mary" beer-poached shrimp with house cocktail sauce
& herb shrimp with lemon-basil aioli

COCKTAIL CRAB CLAWS with joe's mustard sauce

SCALLOP "CEVICHE" pink grapefruit, red pepper, cilantro

MINI SALMON POKE BOWL BITES

sriracha aioli, seaweed salad, avocado in crispy wonton bowls

PASSED BITES

CAESAR

crisp parmesan frica cup, house caesar, mini garlic croutons, shaved parm

HOMEMADE POTATO CHIPS

with smoked salmon, cream cheese mous, chives

MINI PISSALADIERE

caramelized onion tart with gorgonzola cheese & walnuts

KOBE STEAK HOUSE BITES

with truffled creamed spinach and parmesan crisp

LAMB (KOFTA-STYLE) LOLLIPOPS

grape chili jam, goat cheese crème fraiche