



# WORK *OF* ART

PRIVATE EVENT MENU SAMPLE

*Our menu is meticulously organized  
by flavor & texture drivers*



## APPETIZERS

**CHILLED YELLOW CORN SOUP SHOOTERS**  
curry oil, scallion, black lime powder (gluten free, vegan)

**SMOKED EGGPLANT BABA GANOUSH**  
flax seed cracker, fenugreek, compressed cucumber, zaatar, chile oil (gluten free, vegan)

**MINI TOFU BÁNH MÌ**  
spicy Korean braised tofu, vegan Makrut lime aioli, pickled carrots, daikon, radish and pea shoots on crispy baguette (vegan)

## BUFFET INSTALLATION

**LITTLE GEM LETTUCES WITH STRAWBERRIES**  
roasted shallot vinaigrette, crispy pepitas, black sesame (gluten free, vegan)

**ROASTED HEIRLOOM CARROT SALAD**  
carrot hummus, fenugreek, cara cara orange, toasted pistachios, basil pesto (gluten free)

**SMOKED POTATO SALAD**  
spicy smoked fingerling potatoes, frisee, preserved lemon, rosemary, Calabrian chile (gluten free)

**SUMMER CORN SUCCOTASH**  
heirloom cherry tomatoes, butter beans, corno di toro peppers, lemon chile oil, squash blossoms (gluten free)

**LASAGNA WITH IMPOSSIBLE RAGU BOLOGNESE**  
heirloom frying peppers, basil pesto, cashew mozzarella (vegan)

**VEGAN "NOXTAIL" STEW**  
house made seitan, smoked paprika, tomato peanut broth, fingerling potato, chile oil (vegan)

**SPICY KOREAN BRAISED TOFU**  
chile tamari broth, sesame, with forbidden rice, steamed bok choy, chile oil (gluten free, vegan)

## SWEET

**COCONUT CARAMEL FLAN**  
mango fluid gel, black sesame tuile, matcha (vegan)

**CHOCOLATE DIPPED STRAWBERRIES**  
maple syrup granola, white chocolate drizzle (vegan)

**CARROT CAKE**  
with cashew cream cheese frosting, sunflower seed, coriander (vegan)



## APPETIZERS

### LEMONGRASS BUTTERNUT SQUASH SOUP

coconut, chile, ginger, makrut lime (gluten free, vegan)

### KANPACHI TARTARE

with kimchi mayo, preserved lemon, cured egg yolk and spicy gochujang on a house made potato crisp

### ARTICHOKE BRUSCHETTA

house cured boquerones, anchovy, citrus zest, chervil, Truffle Tremor Cheese with Smoked Quince Puree, Brioche toast, chives (veg)

### LAMB TARTARE TOAST

fig puree with preserved lemon, green olive, black garlic, cumin and mint

## PLATED SEATED DINNER

### AMUSE BOUCHE

- Sunchoke panna cotta with osetra caviar
- Smoked creme fraiche, melted leeks, chervil (gluten free)

### FIRST COURSE

- Smoked Baby Beets
- Labneh, preserved lemon, zaatar, shaved radish, orange blossom (gluten free, veg)

### PASTA

- Corn Agnolotti
- Hand filled pasta with black truffle, herb ricotta, padron peppers (veg)

### MAIN COURSES

- Olive Oil Poached Salmon
- Lobster saffron broth, smoked fingerling potato, cippolini onion soubise, salmon chicharon (gluten free)
- Herb Crusted Rack of Lamb
- Whey braised lamb necks, cauliflower puree, charred escarole, pine nuts, pomegranate gremolata
- vegan "Noxtail" Stew
- House made seitan, smoked paprika, tomato peanut broth, fingerling potato, cashew crema, white oil (vegan)

## SWEET

### STRAWBERRY RHUBARB TARTLETS

Oat crisp topping, cinnamon, ricotta semifreddo, basil

### MILK CHOCOLATE TRUFFLE BITES

Coconut, candied pecans