



WORK *OF* ART

WEDDING 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 BÁHN 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 W/ 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*



PASSED BITES

BALSAMIC FIG COMPOTE ON BRUSCHETTA

butterfly pea infused ricotta, hibiscus powder (veg)

CHILLED YELLOW CORN SOUP SHOOTERS

curry oil, scallion, black lime powder (gluten free, vegan)

MINI FRIED CHICKEN & WAFFLE

buttermilk fried chicken with fennel pollen on a mini waffle. With calabrian chile aioli and maple lemon thyme glaze

LEMON THYME GOUGERE WITH HOUSE CURED GRAVLAX

herb mascarpone, braised leeks

SHIO KOJI BEEF SKEWERS

fermented rice, smoked nectarine glaze, compressed cucumber, Aleppo chile oil

LONELY PINE TREE INSTALLATION

A stunning work of art integrating an assortment of classic Spanish Pintxos skewers nestled in a beautiful tree for guests to discover and pluck.

- Cowgirl Creamery Red Hawk, padron, purple basil (gluten free, veg)
- Boqueron, piquillo pepper, green olive (gluten free)
- House cured duck prosciutto, compressed persimmon, fresh mozzarella (gluten free)

CEVICHERIA AND SALSA BAR

Three chevices pair together to make a beautiful fresh offering. Each portion is served in individual copitas with taro root crisps.

An integrated salsa bar rounds out the offering with: salsa roja, tomatillo salsa verde, and avocado mash with preserved lime.

- Local Black Cod, meyer lemon achiote, radish and smoked Chile (gluten free)
- Gulf Prawns, ginger, coconut, chile, mint (gluten free)
- Hearts of Palm, cucumber aguachile, avocado, lemon oil, cilantro (gluten free, vegan)



FAMILY STYLE DINNER

LITTLE GEM LETTUCES WITH PLUOTS & PLUMS

roasted shallot vinaigrette, crispy pepitas,
manchego cheese (gluten free)

SUMMER CORN SUCCOTASH

heirloom cherry tomatoes, butter beans, corno
di toro peppers, lemon chile oil, squash
blossoms (gluten free, vegan)

BROWN BUTTER MASHED POTATOES

with garlic and parmigiana (gluten free, veg)

CHAR GRILLED STRIPED BASS

wild mushrooms, fava beans, lemon thyme
beurre blanc (gluten free)

GRILLED HEN BREAST

ancho chile and bing cherry glaze, pickled
mustard seed (gluten free)

DESSERT INSTALLATIONS

PINK LEMONADE BARS

raspberries, whipped creme fraiche

CHOCOLATE & SALTED CARAMEL JARS

chocolate pot de creme, dulce de leche, sea
salt, toasted marshmallow cream, graham
cracker crumble

COCONUT CARAMEL FLAN

mango, black sesame tuile, matcha

BROWN BUTTER CORNMEAL CAKE

roasted pluots, powdered sugar