



HORS D'OEUVRES

Cold Selections

(Minimum order of 2 dozen-per selection)

California Caviar on Potato Blini with Crème Fraîche and Chives
\$80

Foie Gras Mousse on Brioche with Zinfandel Reduction
\$69

Santa Barbara Poached Prawns with Sake Cocktail Sauce
\$66

Cumin Spiced Beef Tostada on Corn Crisp with Chimichurri Sauce
\$60

Soy Lemon Marinated Bigeye Tuna with Watermelon and Shiso
\$60

Tako Ceviche on Porcelain Spoons
\$60

Roasted Eggplant Caponata on Crisp Lavosh Bread
\$54

Vegetarian Vietnamese Rolls with Peanut Sauce
\$54

Heirloom Cherry Tomato Tartlets
\$54

For Buffet Only

Assortment of Nigiri and Maki Sushi
\$66

Crab and Avocado 'California Rolls' Sushi with Pickled Ginger Relish
\$66



HORS D'OEUVRES

Hot Selections

(Minimum order of 2 dozen-per selection)

Shrimp Corndog with Stone Ground Mustard Dip
\$60

Dungeness Crab Cake with Japanese Cucumber
\$60

Grilled Chicken Yakitori Skewers with Ponzu Sauce
\$60

Corn and Crab Custard Tartlet with Caviar
\$57

Teriyaki Salmon Skewers with Scallions
\$60

Mini Vegetarian or Pork Spring Rolls with Soy Dipping Sauce
\$57

Tempura Vegetable Skewers with Soy Olive Ponzu Sauce
\$57

For Buffet Only

Five-Spiced Duck on Steamed Lotus Bun with Hoisin Sauce
\$64

Assortment of Steamed Dim Sum with Asian Dipping Sauce
\$54