



Hors d' Oeuvres Menu

Grilled White Shrimp marinated in Spices
and Vinegar with Herb Crème Fraîche
and Forbidden Rice Puffs

Fingerling Potato with a Spicy Cheese
Filling and Chive

Gin Cured Salmon on Rye with
Cucumber and Trout Roe-Caraway
Crème

Gougères with Caramelized Onion and
Blue Cheese

Compressed Seasonal Fruit Skewer with
Champagne Foam

Apple Wood Bacon "Soufflé", Dijon Honey,
Fresh Apple

Cranberry-Walnut Toast with Chèvre
Mousse and Seasonal Fruit

Sparkling Kiwi Shooter with a Spicy
Ginger Float

A chilled shot of Liquid Sugar Snap Peas
and Mint

Smoked Paprika Spiced Heirloom Tomato
Essence, Crostini

Warm Forest Mushroom Broth infused
with Lemongrass and Scallion

Two selections – **12** / pp
Each additional selection – **6** / pp

