

HINTERLAND[®]

H o r s d ' O e u v r e s

Vegetarian

Cypress grove mad river roll brulée

marcona almonds, dried cherry 4

Pommes anna potato

red onion crème fraîche 4

Artisinal cheese

lamb chopper, mad river roll, dry jack, dried plum 5

Goat cheese stuffed crimini mushrooms

herb bread crumb crust 2

Caramelized fennel and butternut squash custard tart 2

Roasted leek, wild mushroom and cypress grove goat cheese empanada 4

Seafood hors d'oeuvres

Spanish white anchovies

arbequina olives, mahon, grilled baguette 4

Seared scallop

grapefruit, shaved fennel, vanilla saffron emulsion 7

Shrimp salpicon stuffed piquillo pepper

fried capers, basil aioli 8

Scallop Seviche

blue corn tostada, avocado mousse 5

Olive oil poached salmon

roasted beets, apple, potato pancake, caper-golden raisin vinaigrette 4

Bigeye tuna poke

sesame seaweed salad, freeze dried pineapple, lotus root chip 6

Prosciutto wrapped jumbo shrimp

kalamata olive, feta cheese, cucumber and red bell pepper 8

Sesame bigeye tuna tartare

wonton crisp, cucumber, chili garlic aioli 6

“Open faced lobster club”

Maine lobster tossed with tarragon dressing, crispy Nueske's bacon, micro greens and ledgeview garden's cherry tomato 7

Miniature crab cakes

remoulade sauce 6

Hinterland inside-out sushi roll

maine lobster, hawaiian sweet shrimp, alaskan king crab, tobiko, carrots, cucumber, sambal aioli 6

Sesame-miso king salmon sushi roll

cucumber, radish, wakame seaweed salad, sambal 4

Beef, Pork & Wild Game hors d'oeuvres

Kobe beef slider

aged cheddar, lettuce, tomato, Nueske's bacon and onion relish 4

Serrano and manchego croquettes

mustard emulsion 5

Chili-lime hanger steak satays

chimichurri sauce 6

Ancho chili smoked pork tostada

spicy slaw, white cheddar, cilantro crème 6

Navarino bison tartar

truffle oil, caper, and manchego cheese 6

Braised beef shortrib ragout

cabreles blue cheese, polenta, preserved lemon and arugula 4

Kalamata olive dusted australian lamb loin

goat cheese, roasted red pepper relish, grilled flatbread 5

Seared szechuan duck breast

forbidden black rice, foie gras cabbage roll, ginger, apricot, micro lemon grass 5

Horseradish seared beef tenderloin

8-year cheddar chive potato pie, pickled carrot-peashoot salad 7

Maine lobster torchon

caramelized fennel bread pudding, blood orange, vanilla saffron sabayon 8

Maple bock glazed pork loin and belly roulade

apple celeriac slaw 4

Nueske's smoked chicken wontons

roasted sweet corn and jack cheese salsa verde 4

Duck and foie gras wontons

sambal aioli, mango-green papaya salad 5

Herb goat cheese stuffed medjool dates

prosciutto, and balsamic reduction 5

Juniper dusted bison tenderloin

truffle crisp, beet relish, smokey blue cheese 7

U.S.D.A. Certified Angus Beef® tenderloin tartare

manchego cheese, capers and toast point 9

U.S.D.A. Certified Angus Beef® potsticker

sweet chili dipping sauce 5

Juniper crusted elk

roasted squash, boursin cheese cranberry relish and pumpernickel toast 8

*Pricing is per person and subject to change.