BITE

stationary settings
spring 2024

charcuterie & cheese bites

PARMESAN SHARDS
fresh figs + sage

AGED GOAT GOUDA
hazelnuts + gooseberries

CAPPICOLA TWISTS
asian pear batons + lemon

PROSCIUTTO DI PARMA
canteloupe batons + tarragon

vegetables & crudites

SPRING ASPARAGUS
pecorino snow + dill

SALTED RADISHES
anchovy butter + walnut vinegar

LIME SPIKED JICAMA
lime + jalapeno + coriander

ROMAN ARTICHOKES
shaved pecorino + cracked black pepper

savory tarts & arancini

SWEET PEA TARTS
english peas + parmesan + tarragon

SPRING ARANCINI
white asparagus + morels + chives

LITTLE BRITISH MEAT PIES
short ribs + bacon + stilton + pear

SAVORY SHORTBREADS
pecorino + pine nut | fig + gorgonzola

GOUGERES
gouda & gruyere + thyme

nuts & olives

SPICED SALTED NUTS
cashews + hazelnuts + pistachios + smoked almond + pecans

OLIVES & FRESH HERBS
castelvetrano & kalamata olives + mint + tarragon

HONEY POACHED APRICOTS
cinnamon + clove + lemon + chili flake

DEVILED EGGS
spicy dijon + wasabi crunch + dill

finger sandwiches & two bite toasts

AVOCADO TOASTS
avocado + spring peas + pistachio + jalapeno

ASPARAGUS & GOAT CHEESE
spring asparagus + potato-onion-dill toasts

SMOKED SALMON & CREPES
smoked salmon roulades + creme fraiche + chive

WILD MOREL & FAVA TOASTS
morel ragout + celery root + fresh favas

STRAWBERRY & GREEN OLIVE
rhubarb + strawberry + green olive + fennel toasts

crisps & twists & dips

CRUNCHY BREAD TWISTS & SHARDS
olive oil fried flatbreads & twists + thyme + sea salt

PEARL TAPIOCA PUFF CRISPS
marbled tinted tapioca bubble crisps + togarashi

GUACAMOLE & TORTILLA CHIPS
crushed avocado + toasted sesame + chives

CRUSTY CREAMY SPRING GRATIN
wild morels + white asparagus + fresh favas + gruyere

afternoon tea

SAVORIES
lobster popovers | smoked salmon roulades | porcini pasties

FINGER SANDWICHES
cucumber & radish | quail egg & cress | cheddar & dijon

SCONES & SHORTBREADS
bite scones | spicy ginger chews | shortbreads

SWEETS
elderflower tarts | victoria sponge | apricot galettes

blt bar

BACON & ETC
crispy glazed benton's bacon | grilled chicken breast

VEGETABLES
heirloom tomatoes | crisp lettuce hearts | avocado

TOASTS
potato-onion-dill | country white | double seeded wheat

SPREADS
classic mayo | romesco | bright basil puree | whipped goat cheese

clam shack

CRISPY FRIED THINGS
clams / soft shelled crabs | local fluke | malt vinegar frites

FISH TACOS
grilled shark | garlic chili prawns | striped bass ceviche

LOBSTER ROLLS & BURGERS
two bite lobster rolls | three bite burgers | bacon wrapped hot dogs

CHOWDER & SLAW
sweet corn chowder | napa cabbage slaw | spicy seaweed salad

installations

CAVIAR
osetra caviar | potato chips | cocktail blini | white toast | creme fraiche | chives

CHEESES
humboldt fog | brillat-savarin | greensward | hudson flower | aged gouda | rogue blue

BREAD BAR
flatbreads & crisps | chutneys | behlpuri | golden lentil daal | summer vegetables

CHARCUTERIE
jamon serrano | braesola | hot cappicola | smoked duck | steak tartare

CRUDOS & TARTARES
tuna tartare | scallop ceviche | bass crudo | heart of palm escabeche

ICED SHELLFISH SERVICE
oysters | shrimp | king & jonah crab | scallops | contemporary & traditional garnishes

SPRING GREENMARKET TABLE
roasted asparagus | sweet peas | morels & white beans | little lemon potatoes | spring salad