

APPETIZERS

SELECT 3

Savory Parmigiano-Reggiano Beignet with Beecher's Jack Cheese and White Truffle Powder

Chickpea Falafel with Ras el Hanout, Green Tahini, Salsa Criolla, and Micro Greens

Waffle Tuile with Duck Prosciutto, Cherry Preserves, Double Cream Brie, Candied Pine Nuts, and Flake Salt

Braised Short Ribs with Reduction Sauce, Blackberry, and Shallot Puree on a Bone Marrow Buttered Brioche

Ahi Tuna Poke, Cucumber Salsa Criolla, Passion Fruit Puree, and Crisp Wonton

APPETIZER UPGRADE

ADD \$1 PP FOR EACH SELECTION

Roasted Red Beet with Chive and Lemon Oil, Yuzu Preserves, and Whipped Goat Cheese on Puffed Rice Cracker

Searred Beef Wagyu in Tosa-Zu Sauce, Pillow Cracker, Enoki Mushroom, Avocado Puree, and Curled Scallion

Smoked Salmon Lox, Savory Sesame Macaron, Wasabi & Avocado Cream, Micro Radish

Dungeness Crab Cake with a Washington Apple & Watercress Slaw, Citrus Aioli, and Micro Arugula

SALADS

SELECT 1

Strawberry Salad with Quinoa, Burrata Cheese, Mint, Basil, Candied Pine Nuts, and a Preserved Lemon Vinaigrette

Apple Medley Salad with Candied Walnuts, Sheep's Milk Feta Cheese, and Mixed Greens with a Watercress Vinaigrette

Beet Varietals with Herbed Goat Cheese, Toasted Hazelnuts, Baby Arugula, and Preserved Lemon Vinaigrette

SALAD UPGRADE

ADD \$1 PP

Grilled Peach, Charred Corn, Persian Cucumber, and Avocado Salad with Cilantro, Pepita Brittle, and a Scallion and Serrano Chile Vinaigrette

Chicory Salad with Watercress, Asian Pear, Parmesan Frico, Mint, and Buttermilk Dressing

BREAD

Olivetta Roll or Potato Roll with House Butter and Flake Salt

BREAD UPGRADE

ADD \$1 PP

A varietal of Smoked Olive Oil, Rosemary Oil, and Harissa Oil with an Aged Balsamic Vinegar

DUOS COMPANY

CATERING
BAR
MARKET
GIFTS

ENTREES

SELECT 2

Al Pastor Style Roasted Chicken with a Cara Cara Orange Salsa, Oaxaca Cheese Pupusa and Tomatillo & Pepita "Mole", and Elote Street Corn

Cuban Spiced Flat Iron Steak with a Charred Scallion & Sun-dried Tomato Chimichurri, Simple Asparagus, and Flattened Duck Fat Potatoes

Seared Cod over a Sweet Corn Chowder with Celery Root Mash, and Tomato Vierge

ENTREE UPGRADE

ADD \$5 PP FOR EACH SELECTION

Tender Ancho Chile Braised Short Ribs with Reduction Sauce, Cheesy Black Pepper Corn Grits, and Simple Asparagus

Seared Salmon with a Pickled Fennel & Orange Salad, Root Vegetable Puree, and Harissa Carrots

SPECIALTY DIET OPTIONS

SELECT 1

Ricotta Gnocchi, Cipollini Onion, Morel Mushrooms, Pea & Asparagus, Shaved Parmesan, and Truffle Cream Sauce

Roasted Carrot & Squash with Cipollini Onion, Castelvetro Olive & Golden Raisin Agrodolce, Cashew Cream, Seed Brittle