

Syzygy Hors d'Oeuvres

Cold Hors d'Oeuvres

Maine Lobster Ceviche on Crispy Corn Tortilla Rounds
Roasted Fingerling Potato with Crème Fraiche & American Caviar
Goat Cheese Rabbit Rillettes with Champagne Grapes
Sesame Crusted Yellowfin Tuna with Coconut, Wasabi and Pineapple
Picholine Olive Tapenade with Red Peppers on Grilled Sourdough
Black Mission Figs with Prosciutto and Aged Balsamic
Truffle Ahi Tartar with Heirloom Tomatoes and Purple Basil
Buckwheat Blinis with Citrus Cured Salmon and Sevruga Caviar
Organic Olive Oil Marinated Maryland Crab Meat on Cucumbers
Grilled Gulf Shrimp on Garlic Bruschetta with Basil Aioli
Seasonal Oysters with Pink Champagne Mignonette
Foie Gras Foam with port Marinated Cherries

Hot Hors d'Oeuvres

Pan Seared Elk Tenderloin with Ancho Chili Aioli and Crostini
Pan Seared Foie Gras with Pears and Huckleberry Puree
Lavender Honey Glazed Quail Breast with Sylvestre Arugula
Lamb Lollipop with Mint Tapenade and Corn Relish
Quesadillas of Cumin~ Cilantro Venison with Mango Salsa
Petit Maryland Crab Cake with Meyer Lemon Mayo
Lobster Spring Roll with a Spicy Green Papaya Dipping Sauce
Spice Roasted Oysters with Creamed Spinach
Oven Roasted Baby Portobello with Foie Gras and Pepper Coulis