

The
MAINE
MAY FAIR

CANAPES



FRESH SHUCKED OYSTERS

Served with mignonette, tiger milk and fresh squeezed lemon

HAMACHI CEVICHE (D)

Aji Amarillo, coriander, sweet potato

TUNA TARTARE (G)

Avocado, wonton cup, soy ginger dressing

MINI LOBSTER ROLLS (G) (D)

Brioche bun, aioli, paprika, celery, chives, oak leaves

COLOSSAL SHRIMP COCKTAIL

U7 Prawns horseradish cocktail sauce

SMOKED SALMON BLINIS (D)

Smoked salmon, crème fraiche, salmon roe

CLASSIC STEAK TARTARE

Raw Tenderloin, served in a potato bark crisp

MINI KALE CAESAR (D)(G)

Baby gem lettuce,, kale chips, garlic croutons

ROMAN ARTICHOKE (VE)

Fried artichokes, green olive tapenade, smoked garlic

MINI CAULIFLOWER TACOS (VE) (G)

Mexican beans salsa, tahini dressing, sweetcorn, guacamole

FRIED CHICKEN (D) (G)

Crispy buttermilk fried chicken with ranch & smoked chili dipping sauce

SHORT RIB CROQUETTES (D) (G)

Pulled short rib, pork bacon, gruyère, jalapeño

MUSHROOM AND TRUFFLE FLATBREAD (G)(D)

Chestnut mushrooms, fontina black truffle

DESSERTS

KEY LIME PIE (D)(G)

Lime meringue, chantilly cream

MAINE MUD PIE (D)(G)

Rich chocolate mousse with caramel merengue

VEGAN CHEESECAKE (VE)

Vegan cheese, Fresh Raspberries

