

## Tapas Menu

### **Jumbo Prawn Cocktail** **GF**

*zesty cocktail sauce and lemon* 16

### **Poke Salad** *ahi tuna, avocado,*

*wakame, fried wonton* 14

### **Street Tacos (3)** **GF** *seasoned flank steak*

*and peppers, candied onions, salsa verde,  
cilantro, corn tortillas* 10

### **Meatballs and Roasted Garlic Mashed**

**Potatoes** **GF** *sweet chili demi-glace* 11

### **Charcuterie Plate** *prosciutto, salami,*

*chorizo, aged goat cheese, blue cheese,  
fresh and dried fruit, crostini  
and field greens* 18

### **Seared Sesame Crusted Ahi Tuna** **GF**

*caramelized onion soy sauce,  
micro arugula* 13

### **Deviled Eggs and Pork Belly**

*cornichons, croissant crostini,  
maple Sriracha* 12

**Tapenade** **V** *blend of calamata olives,  
pistachio, portobello, peppers and roasted  
garlic with grilled flatbread* 8

### **Fondue** **V** *spicy spinach and artichoke*

*fondue, grilled flatbread* 9

## Desserts

### **Crème Brûlée** *traditional French*

*vanilla bean custard* 8

**Gâteau au chocolat** *flourless chocolate  
decadence cake served over raspberry coulis* 8

**GF** = Gluten-Free

**V** = Vegetarian

\*05-03-18