



BUFFET & FAMILY STYLE MENU

2020 MENU LIST



PASSED APPETIZERS

Vegan Options Included



FRESH ROLL G V S

Marinated Vegetables, Cilantro, Avocado Purée, Crispy Vermicelli, Yuzu Ponzu

SARA FRENCH FRY G D

Russet Potato, Schmaltz, Kewpie Mayo, FD Kimchi, Rosemary Bonito Salt

TOMATO TOAST

Stracciatella, Manchego, Basil Sprouts, Preserved Chili, Sour Dough, Black Truffle

SQUASH LATKES

Horseradish Cream Cheese, Yuzu Kohlrabi, Kombu Maple, Crispy Kelp, Chives

BEET ARANCINI

Red Beet Risotto, Herb Goat Cheese Mousse, Pickled Golden Beets, Balsamic

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- S *Sesame*
- V *Vegan*

SOUP DUMPLING

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Grana Padano

GRILLED CHEESE

Brie, Cheddar, Brioche, Herb Garlic, Spiced Tomato Chutney, Grana Padano

SHROOM FLATBREAD

Truffle Goat Cheese, Mozzarella, Sunflower Pesto, Truffle Honey, Parmesan



FROM LAND

PRIME STEAK TARTARE **G**

Sambal Mustard, Pickled Shallot, Cured Egg, Nori Chip, Cilantro Crema, Chives

STRIP STEAK TATAKI **G**

Mushroom Duxelle, Chimichurri, Banana Pepper Relish, Mole Corn Chip

UMAMI BEEF SLIDER **S**

Shallot Jam, Smoked Cheddar, Umami Sauce, Pickle, Arugula, Everything Brioche

STICKY BEEF SLIDER

Natural Reduction, Truffle Celeriac Remoulade, Pickle, Gruyere Onion Brioche

LAMB LOLLYPOPS **G D N**

Herb & Grainy Dijon Crust, Balsamic Mint Caviar, Mustard Sauce, Pistachio Dukkah

SMOKED CHICKEN DRUMETTE **G**

Nashville Hot Sauce, Honey Garlic, Dill Sour Cream, Crispy Quinoa, Chives

CHICK MAC SLIDER **S**

Fried Chicken, Bacon Jam, American Cheese, FD Sauce, Iceberg, Pickle, Potato Bun

ISRAELI WRAP **G S**

Spiced Chicken, Green Shug, Beet Hummus, Labneh, Pomegranate Tabbouleh, Endive

DUCK CONFIT WONTON

Black Bean Sauce, Smoked Crema, Pickled Cabbage & Jalapeño, Cilantro

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FROM WATER

SASHIMI WONTON **D**

Salmon, Sambal Hoisin, Truffle Aioli, Yuzu Kohlrabi, Charred Scallion, Shiso

PASTRAMI SALMON **G**

Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip, Apple Cider, Dill

SEED CRUSTED TUNA **G D S**

Wakame, Pickled Chili, Miso Gochujang Aioli, Yuzu Ponzu, Lotus Chip

CHIMICHURRI SHRIMP **G**

Caramelized Garlic, Smoked Crema, Pineapple Chili Relish, Mole Crisps

CHILI HONEY SHRIMP **G D**

Caramelized Ginger, Avocado Purée, Green Papaya, Puffed Brown Rice

XO SHRIMP TOAST **D S**

King Crab, Black Bean Sauce, Kewpie Mayo, Pickled Ginger, Thai Basil, Scallion

LOBSTER ROLL

Squid Ink Brioche, Mustard Aioli, Tarragon Gremolata, Pomme Frites

KING CRAB SPOON **G**

Brown Butter Hollandaise, Quinoa Togarashi, Banana Pepper Relish, Chives





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STARCHES

RASA TRUFFLE GNUDI

King Oyster, Cremini, Shitake, Walnut Pesto, Truffle Sauce, Mushroom Soil, Crispy Cheese, Microgreens & Shoots

SQUASH AGNOLOTTI






Sage Brown Butter, Spaghetti Squash, Cacio e Pepe Sauce, Pumpkin Seed Brittle, Toasted Garlic, Fennel Chili Salad

BURRATA POMODORO

Rigatoni, Tomato Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano

LOBSTER RAVIOLI

Brown Butter, Lobster Vodka Rose Sauce, King Crab, Pickled Fennel, Toasted Garlic, Pickled Chili Herb Salad

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RUSSIAN PIEROGIES

Russet Potato, Leek Confit, Cheddar, Shallot Jam, Pickled Beets, Dill Crema on the Side

GARLIC MASH POTATOES

Roasted Bone Marrow, Caramelized Garlic, Sour Cream, Chives

ROASTED BABY POTATOES

Mustard Sauce, Leek Confit, Rosemary Salt, Dill, Parsley, Chives with Truffle Aioli on the Side

BIBIMBAP RICE

Kimchi Fried Rice, Korean BBQ, Smoked Mushrooms, Heirloom Carrots, Zucchini, Chopped Egg, Puffed Brown Rice, Cilantro, Scallions



PROTEINS

MUSTARD HERB CHICKEN G D

Charred Lemons, Preserved Chili, Herb Salad
On the Side: Truffle Aioli & Chimichurri

BBQ JERK CHICKEN G

Jerk Coconut Sauce, Roasted Pineapple,
Heirloom Slaw
On the Side: Cilantro Crema

SOUS VIDE BEEF G D

Tom Yum Squash Purée, Demi-Glace,
Watermelon Radish

SPICED STRIPLOIN

FD Spice Rub, Chimichurri, Banana Pepper Relish,
Herb Salad
On the Side: Mustard Aioli

BBQ BEEF RIBS

Korean BBQ Sauce, Charred Scallion, Smoked
Peanuts, Pickled Chilies

CHEESEBURGER

Sesame Brioche
Condiments: FD Sauce, Tomato Chutney, Umami
Sauce, Horseradish Mustard, Banana Pepper Relish,
Caramelized Onions, Pickles, Tomatoes, Iceberg,
Pomme Frites

HOT DOG

Poppyseed Brioche
Condiments: FD Sauce, Tomato Chutney, Umami
Sauce, Horseradish Mustard, Banana Pepper Relish,
Caramelized Onions, Pickles, Tomatoes, Iceberg,
Pomme Frites

ROASTED SALMON

Sunflower Pesto, Truffle Honey, Snap Pea Slaw,
Crispy Quinoa

SPICED BRANZINO G

Piri Piri Eggplant, Pomegranate Tabbouleh,
Crispy Quinoa On the Side: Cilantro Crema

SEARED HALIBUT

Truffle Cauliflower, Herb Garlic Gnocchi,
Heirloom Carrots, Green Beans, Shallot Jam,
Chili Herb Salad, Pomme Frites

GRILLED JUMBO SHRIMP

Chimichurri, Banana Pepper Relish, Heirloom Slaw
On the Side: Mustard Aioli

VEGAN MAC BAO S V

Veg Burger, Caramelized Onions, Hummus, Sriracha
Silken Tofu, Iceberg, Pickles, Beet Steam Bun

CAULIFLOWER STEAK G S V

Vegetable Red Curry, Braised Chickpeas,
Cilantro Tahini, Garlic Sauce, Puffed Brown Rice,
Chili Herb Salad

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VEGETABLES

EGGPLANT PARMESAN

Crispy Eggplant, San Marzano Tomato, Straciatella, Mozzarella, Grana Padano, Preserved Chili, Basil Sprouts

GRILLED VEG BUNDLES G V S

Hummus, Garlic Sauce, Pomegranate Tabbouleh, Pumpkin Seed Brittle

CRISPY CAULIFLOWER D S

Korean BBQ, Cilantro Tahini, Pomegranate Seeds, Pistachio Dukkah, Mint

WOK FRIED SNAP PEAS G V S

Caramelized Ginger, Yuzu Ponzu, Toasted Sesame Seeds, Crisp Kelp, Quinoa Togarashi

ASPARAGUS & SHROOMS G V

Grilled Asparagus, Wild Mushrooms, Caramelized Onions, Pumpkin Seed Romesco, Balsamic

SMOKED ROOT VEGETABLES G D

Caramelized Shallot Vinaigrette, Horseradish Aioli, Pickled Mustard Seeds, Herbs

DAN DAN BROCCOLI G V S

Dan Dan Sauce, Pickled Shallots, Grapes, Pakora Vegetables, Cilantro

SUMMER CORN ON THE COB G

Herb Garlic, Dorito Crumble, Smoked Crema, Pickled Chilies, Cilantro, Chives

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SALADS

Choose 1 + Vegan Chopped Salad

VEGAN CHOPPED SALAD G S V

Kale, Radicchio, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus, Harissa Chickpeas, Za'atar

RASA CHOPPED SALAD G

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

GREEN PAPAYA SLAW G D N

Carrots, Green Beans, Pickled Jicama, Edamame Beans, Nuoc Cham Dressing, Pickled Ginger, Thai Basil, Cilantro, Mint, Puffed Brown Rice, Smoked Peanuts, Crispy Vermicelli

HEIRLOOM BEET SALAD G N

Roasted Red & Golden Beets, Truffle Goat Cheese Mousse, Fennel, Maple Pecans, Horseradish Aioli, Basil Puree, Endive, Arugula, Frisée, Balsamic

WEDGE CAESAR SALAD

Iceberg Lettuce, Jalapeño Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Garlic Sourdough Crumble, Dehydrated Egg Yolk, Grana Padano

ROASTED SQUASH SALAD G

Griddled Halloumi Cheese, Apple Butter, Spaghetti Squash, Fennel, Endive, Pea Shoots, Caramelized Shallot Vinaigrette, Dried Cherries, Toasted Pumpkin Seeds



DESSERTS

FD FUDGE BROWNIE

Chocolate Chunks, Bourbon Caramel, Salted Toffee Crunch

CITRUS PAVLOVA

Basil-Lemon Curd, Grapefruit Jam, Cardamom Crumble, Micro Basil

TOASTED COCONUT MACAROON

Mango-Lime Mousse, Passion Fruit Caramel, Pistachios

WARM JELLY DOUGHNUT

Vanilla Butter Glaze, Strawberry-Raspberry Jam, Cereal Clusters

CRÈME BRÛLÉE DOUGHNUT

Vanilla Bean, Pastry Cream, Butter Glaze, Torched Sugar

HOT 'N STICKY BUN

Bourbon Pecan Praline, Cinnamon, Cream Cheese Anglaise

BERRY CRUMBLE TART

Earl Grey Vanilla Cream, Ginger Oat Streusel, Spearmint

PASSION FRUIT GANACHE TART

Passionfruit Curd, Cocoa-Coconut Soil, Banana Chip

FROZEN CARAMEL POPCORN

Dark Chocolate Ganache, Sea Salt, Liquid Nitrogen

FRESH FRUIT PLATTER

Assortment of Melons, Pineapple, Kiwi, Grapes, Mixed Berries

GLUTEN FREE & VEGAN

CHOCOLATE CAKE

Coconut Ganache, Sea Salt Caramel, Salted Toffee Crunch

BLUEBERRY DATE SQUARES

Berry Coulis, Coconut Yogurt, Oat Streusel

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MORE QUESTIONS? CONTACT US!

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