



## Hors D'oeuvres

Wild mushroom Arancini

Pickled golden beets, beet chips, honey whipped goat cheese mousse

Prosciutto crisps, compressed melon, balsamic jelly cubes

Glazed Figs & Pancetta

Yellow tomato soup shots & truffle grilled cheese

Heirloom tomatoes, watermelon, feta on rustic sourdough

Endive with burrata, tomato salsa & roasted pine nuts, basil

Citrus marinated salmon with orange confit and caviar

Low salt mackerel & forest mushroom tartare

Pickled oyster with English cucumber cappellini & dill

Quail egg Bennie

Caviar Burger

Cured sea trout with lotus root chips & sesame salad

Venison Steak bites with blue cheese

Zucchini fritters with truffle

Marinated Norwegian cod spoons

