

YOUR BIRTHDAY CELEBRATION!

SPECIALTY COCKTAIL SUGGESTIONS

AUTUMN DELIGHT
bourbon + apple cider
cinnamon scented syrup
fresh apple slice garnish
served over rocks

CHINESE PEAR MARTINI
crisp vodka + pear purée
white pear juice
shaken vigorously + poured over ice

THE PERFECT MANHATTAN
a 'perfect' blend of bourbon,
sweet + dry vermouth
with a cherry on top!

BLOOD ORANGE SPARKLER
blood orange juice + champagne

CRANBERRY SPICE CHAMPAGNE
muddled cranberries + agave nectar
bubbly champagne + winter spices

THE FRENCH 75
champagne + smooth gin
lemon juice + simple syrup
offered in flutes with a lemon twist

APPLE GROVE CHAMPAGNE
apple liqueur + champagne
apple slice for garnish

CLASSIC OLD FASHIONED
muddled bitters, maraschino
cherry + orange
a generous helping of bourbon
splash of club soda

LYCHEE MARTINI
lychee juice + vodka
sugar rimmed glass

THE BIG APPLE
whiskey, dry vermouth + dash of bitters
sparkling apple cider
garnished with petite lady apple

PASSED HORS
D'OEUVRES

PLEASE SELECT FOUR

*INDICATES UPGRADED ITEM
GF = GLUTEN FREE
V = VEGAN

*JUMBO LUMP CRAB CAKES
regional classic
eastern shore rémoulade

ROSEMARY GRILLED BEEF
garlic aioli + chives
toast crisps

PETITE RATATOUILLE
toasted quinoa cup + basil cream
GF

*THE DUCK + THE FIG
seared + sliced duck breast
orange zested fig marmalade + whipped boursin
crostini

TWO BITE ANGUS BURGER
smoked tomato jam
vermont sharp cheddar
wee brioche

*PARISIAN COUNTRY CREPE
warm brie cheese
honey + walnuts
gathered in a thin pancake
tied with a chive
GF

TANDOORI CHICKEN
cucumber raita + mango chutney
fried pita chip

BUTTERNUT SQUASH BISQUE
nutmeg scented creme fraiche
served en demitasse

*CHILI-GINGER-LIME SHRIMP
butternut squash puree
toasted pepitas
Asian spoon
GF

WILD MUSHROOM RAGOUT ON POLENTA TOAST
emmental cheese

*MINI BURGER
two bite brioche
comté cheese + caramelized onions
frisée + whole grain mustard aioli

CRISPY BRUSSELS SPROUTS

black olive puree
ceramic spoon
GF, V

*APPLE PIE MOONSHINE PORK BELLY

blackberry compote + pickled red onion

CHICKEN, APPLE + CHEDDAR EMPANADAS

caramelized onion marmalade

ARTICHOKE GRATIN

toasted + golden

**LAMB LOLLIPOPS

mustard + herbed breadcrumb crusted
tzatziki sauce

PORT POACHED PEARS + BRIE

pastry envelopes
pear + honey cream

CHICKEN 'N WAFFLE SKEWER

malt battered fried chicken
bourbon maple syrup

ROASTED ROOT VEGETABLE BROCHETTE

parsnip, radish, beetroot and carrot
pear honey and celery tendril
GF, V

*DUCK CARNITAS TACO

tender duck braised with Latin spices + dried chiles
pickled radish slaw
avocado crema
GF

VEGETARIAN POTSTICKERS

pan seared
sesame
chive
ginger + sherry soy

SLOW BRAISED TEXAS STYLE BRISKET

spicy rainbow cabbage slaw
orange blossom honey 'q' sauce
one bite rosemary cheddar biscuit

VELVETY CREAM OF TOMATO SOUP
in demitasse cups
petite grilled cheese

PIQUANT AFRICAN PEPPERS
plumped with ricotta
truffle jam
GF

***LOBSTER BURGER
potato crisp + garlic aioli
two bite brioche

BOCCONCINI POPS
roasted red pepper
fresh basil + herbed salt
GF

BRAISED SHORT RIB + BRIE
caramelized onion jam
miniature brioche

ANTIPASTI SKEWERS
sun-dried tomato + artichoke
olive + manchego
GF

FIVE SPICE DUCK MOO SHOO WRAP
rolled with fresh ginger + green onion
hoisin sauce

MAC + CHEESE MUFFIN
farmhouse aged cheddar
truffled aioli

*BEET CURED SALMON GRAVLAX
crostini with lemon aioli

FETA, WALNUT + DATE CIGARILLO
delicate phyllo wrapped

*TUNA DYNAMITE CONES
spicy dressed ahi tuna
petite crispy wonton cones
micro green garnish

WHIPPED RUSSET POTATO CROQUETTES
drizzled with white truffle oil
dusted with fresh parsley