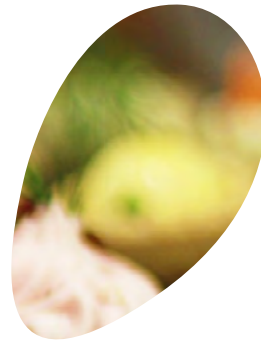


Menu

Canapes



CANAPÉS

Hot Selection

VEGETABLES

Gougère, Sunchoke Puree (v)
Stuffed Peppadews, House-made Ricotta, Chervil, Chive, Tarragon (gf, v)
“Risotto” Balls, Cremini Mushrooms, Truffle Puree, Parmesan (v)
Baby Potatoes, “Twice Baked,” Cheddar (gf, v)
Barbajuan Fritters, Creamed Spinach (v)

SEAFOOD

Fish Pie, Salted Cod, Alfredo Sauce, Potato, Dill
Tuna Croquette, Saffron Mayonnaise
Charred Octopus, Crispy Potato, Basil Salsa Verde (gf, df)
Crab Fritters, Paprika Spiced Aioli
Mini Padron Chilies, Stuffed with Prawns and Cream Cheese, Espelette (gf)

MEAT

N’duja Crostini, Spicy Spreadable Salami, Goats Curd, Honey
Lamb Meatballs, Pickled Pearl Onion, Harissa Yogurt (gf)
Sweetbread Skewers, Buffalo Sauce, Blue Cheese, Pickled Celery
Roast Beef, Sourdough, Horseradish Pesto, Rocket
“Chicharron”, Crispy Pork Scratching, Glazed Pork Cheeks, Shiso (gf, df)

VEGAN

Polenta Squares, Oven Roasted Tomatoes, Fried Rosemary (gf, v)
Warm Hummus, Yellow Pea Hummus, Seeded Cracker, Pine Nut, Celery (df, v)
Zucchini Chip, Capsicum Fondue, Parsley (df, v)
Quinoa Crackers, Caramelized Onion, Pear (gf, df, v)
Broccoli “Tots”, Flax Seed, Ketchup (df, v)

“Keep it simple and cook with naturally produced ingredients just as Mother Nature intended.”

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(gf) gluten free. (df) dairy free. (v) vegetarian.