

Menu

Canapes



CANAPÉS

Cold Selection

VEGETABLES

Deviled Eggs, Hummus Filling, Harissa, Paprika (gf, df, v)

Whipped Goats Curd, Marinated Asparagus, Tart Crust, Shaved Aged Goats Cheese (v)

Beetroot Jerky, Crumbled Blue Cheese, Pickled Mustard Seeds, Horseradish, Wheat Crisp (v)

Savoury Pie, Creamed Artichoke, Marinated Olives (v)

Crisps, Roasted Eggplant, Pickled Garlic, Labneh, Sesame Zaatar (gf, v)

SEAFOOD

“Fish on Chips”, Smoked Kingfish, Chive Aioli, Paddlefish Caviar (gf, df)

Cured Ocean Trout, Pumpernickel Crostini, Burnt Cucumber Yogurt, Dill

Artichoke Blinis, Sea Urchin, Crème Fraiche Rock Oysters, Champagne Jelly (gf, df)

Lime Cured Kingfish, Fermented Chili, Lime Gelée, Forbidden Rice Cracker (gf, df)

Pickled Mustard Seeds, Red Pearl Onion

Compressed Melon, Sliced Lardo, Pink Peppercorn Labneh (gf, df)

Beef Tartare, Fermented Chili, Cured Egg Yolk, Shiso Leaf (gf, df)

Grissini Bread Sticks, Sliced Prosciutto, White Cheddar

Pork and Pistachio Squares, Baby Pickles, Stone Ground Mustard

VEGAN

Green Grape Gazpacho, Tomatillo, Chilies, Coriander (gf, df, v)

Endive Leaf, Capsicum Puree, Walnuts, Pomegranate Seeds (gf, df, v)

Avocado on Toast, Sourdough, Late Tomatoes, Radish (df, v)

Black Olive Cracker, Almond Puree, Candied Lemon Peel (gf, df, v)

Pâté, Butterbean, Sundried Tomato, Pine Nuts (gf, 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.