



Appetizers (2.5-5 per person)

Five spice pork belly, smashed pea, soy reduction (dairy free, gluten free)

Chilled udon noodles with garlic peanut dressing (vegan, dairy free)

Lettuce cups, marinated steak, cilantro aioli, carrots (dairy free, gluten free, vegan available)

Rainbow rolls, cucumber, mint, basil, red cabbage (vegan, gluten free, dairy free)

Lobster avocado spring rolls with sweet chili (dairy free, vegan available)

Miso sweet potato bites (gluten free, dairy free, vegan)

Salmon poke on seaweed and sesame crackers (gluten free, dairy free)

Entree (22/person)

Smashed cucumber salad, tomato, Sesame oil, garlic, cilantro

Farm veggies accentuated with addictive miso butter

Seared shisito peppers with miso cream

Blistered green beans with sichuan bean sauce

Warm Rice

Sticky braised pork, scallion puree, pickled sesame seeds

Dongbei style braised chicken thighs with garlic roasted mushrooms

does not include sales tax, plated option, service fee or rentals



Appetizers (\$3-5 per person)

Crab tostada, fresh peach, jalapeno aioli, radish

Cucumber and green tomato gazpacho, aleppo, herbs, oil, flower petals, vegan crema

Elote phyllo cups- charred corn, miso cream, chili and fresh lime

Shrimp grapefruit and cucumber ceviche skewers

Grilled peaches with cilantro honey skewers

Squash tacos, chimichurri, pepitas, cotija cheese

Entree (\$22/person)

Avocado caesar, kale, cotija cheese, roasted pepitas, tortilla strips

Summer squash salad, black beans, rosemary, lemon

Roasted sweet potato, grilled corn, scallion, guajillo chili butter

Chicken mole, pickled onion, nopal remoulade, rice

Roasted pork, Tomatillo bbq sauce, roasted plantains

Fresh corn tortillas

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Appetizers (2.5-5 per person)

Cracklin chip with peach salsa

Cornmeal crusted mushroom, lemon chive aioli

Falafel, beet hummus

Brie Phyllo cup with balsamic plum jam, blackberry, basil

1554 glazed short rib crostini

Steak crostini, rosemary aioli

Mini lobster rolls

Oysters with watermelon juice and pickled rind

Entree

\$22/person

Lavender and lemon smoked legs

Asparagus bundles

Sauteed potatoes with lemon oil and fresh herbs

Ricotta cavatelli, charred corn, hazel dell mushrooms, thyme, shallot, garlic

\$30-45/person

Sirloin crusted with coffee and chili, Ribeye with salsa verde, filet with truffle butter

Summer squash gratin

Fingerling potatoes with Sugar Snaps, Asparagus, Lemon, Chives

Roasted garlic mashed potatoes

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