TOBEN

CELEBRATIONS SAMPLE FLIGHTS MENU

PASSED HORS D'OEUVRES

VEGETARIAN

TRUFFLED MAC 'N CHEESE
Gruyere, Aged White Cheddar, Grana Padano,
White Truffle Oil and Herbed Bread Crumbs served
in Mini Espresso Cups

CHILI ROASTED SWEET POTATO TOSTADA
Jalapeno-Corn Relish, Guacamole, Crispy Blue
Corn Tortilla, Cilantro Cress (*Vegan/Gluten Free)

MEAT

SOUTHERN TARTINE
Dijon-Molasses Grilled Chicken, Jalapeno-Cheddar
Cornbread, Pickled Fennel-Mustard Seed Salad

BEEF TENDERLOIN TARTARE
Toasted Nori, Miso Vinaigrette, Truffle Aioli, Togarashi,
Puffed Wild Rice, Pickled Red Onion, Mustard Seed
(*Dairy Free/Gluten Free)

SPICY SOUTHERN FRIED CHICKEN SLIDER
Creamy Apple-Fennel-Cabbage Carrot Slaw, Truffle
Honey, Pickled Jalapeno, Garlic Aioli, Herbed House Milk Bun





SEAFOOD

TEQUILA-LIME JUMBO SHRIMP
With Pineapple Relish and House Chorizo
(*Gluten Free/Dairy Free)

SMALL PLATES
“FLIGHTS”

RICOTTA RAVIOLI
(FAGMILIA BALDASARRE) AL LIMONE
White Wine, Butter, White Truffle Oil, Lemon Zest,
Caramelized Zucchini-Basil Relish, Prosciutto Crisp

CHIMICHURRI GRILLED TENDERLOIN
Warm Charred Corn Fingerling Potato Salad, Pumpkin
Seed Romesco, Shaved Squash, Local Radish, Pea
Tendrils (*Gluten Free/Dairy Free)

HAMACHI CRUDO
Pickled Baby Cucumber, Puffed Wild Rice, Crispy
Shallots, Sesame Ponzu, Togarashi Yogurt, Shiso
Cress, Pickled Anaheim Chili (*Gluten Free)

MINI DESSERT STATION

MINI LEMON MERINGUE TARTLETS
With Meringue “Kisses”

MINI CAKE TRUFFLES
Flourless Chocolate Cake dipped in Dark Chocolate (*Gluten Free)
&
Vanilla Cheesecake dipped in White Chocolate (*Gluten Free)

MINI CEREAL MILK CREME BRULEE

WHIT’S MINI TIRAMISU
Coffee-Soaked Lady Fingers, Whipped Mascarpone Cream, Cocoa Dust

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