



Cocktail Architect
Cocktail & Seated Dinner

Event Summary



Event

Cocktail Event & Seated Dinner

Date

TBD

Location

TBD

Timing

TBD- 2 Hrs

Guests

30 Guests

Notes

N/A

Passed Hors D'Oeuvres

Please Select 4 Items

From The Sea (Seafood)

**Salmon Citrus
Tartar**
Ponzu, Chives,
Micro Wasabi
Crostini

Lobster Claw (\$)
Cauliflower Puree,
Bouillabaisse, Afilia
Cress

**Osetra Caviar
Pon Puri (\$)**
Creme Fraiche,
Chives Micro Mix

**Escabeche
Shrimp**
Paprika and Citrus
Micro Bulls Blood

Oyster in its Shell
Lemon Elderflower
Foam Micro
Cilantro

Seared Octopus
Romesco

Hamachi
Passion Fruit
Sauce, Parsley
Water, Finger
Lime Caviar

Seared Tuna
Romesco and
Piquillo Puree
Micro Mix

Seared Scallops
Parsnip Puree
Amaranth

Peekytoe Crab
Lemon Puree,
Chives Micro
Basil

Lobster Salad
Cucumber and
Tarragon, Endive

Shrimp Beignets
Rouille, Parsley

Crab Cakes
Remoulade

From The Garden (Vegetables) (*Vegetarian)

**Artichoke Heart Pine
Nut**
Steamed, spectrum mix

Pate a Choux
Comte Foam, Truffle Oil

Carrot Soup
Turmeric Oil

French Onion Soup
Madeira, Croutons

Chickpea Fritter
Hummus

**Mushroom Soup
Shooter**
Miso, Chives

Goat Cheese Tart
Lavender, Mushrooms,
Caramelized Onions,
Balsamic, Spectrum mix

From the Farm (Meat/Game)

Beef Slider
Blue Cheese Slaw and
Pepper Aioli

Foie Gras Torchon
Miso and Huckleberry

Seared Duck Breast
Polenta, Duck Jus

Beef Bourguignon
Potato Puree or polenta

Chicken Thigh Sliders
Gojuchang Sauce,
Pickled Vegetables

Beef Tartare
Traditional with Garlic
Oil

Pork Neck
Mirin Glaze, Rice

Duck Liver Mousse
Cherry Gelee, Pink
Peppercorn

Seared Flat Iron
Red Wine Shallot
Puree au Poivre

Foie Gras (\$)
Chambord

**Grilled Lamb
Chop**
Mint Chimichurri

Pate Terrine
Grain Mustard

Entrees

Please Select 1 Item

Gem Lettuce

Parmesan, Garlic-Thyme Croutons

Mediterranean Salad

Tomatoes, Cucumbers, Red Wine Vinaigrette, Feta
Cheese Red Onions and Chickpea

Endives Salad & Watercress

Red wine Poached Pear, Blue Cheese, Candied Walnuts,
Red Wine Vinaigrette

Beet & Arugula Salad

Beets, Beet Vinaigrette, Candied Pistachios, Goat cheese

Grilled Asparagus and Comte Foam

Mushrooms

Seared Shrimp

Romesco, Fire Roasted Peppers

Kale Salad

Ricotta salata, pomegranates, butternut squash, cranberry
Vinaigrette

Mix Green Salad

Asparagus, Tomatoes, Shaved Fennel, Saffron Grapefruit
Vinaigrette

Gastro Salad

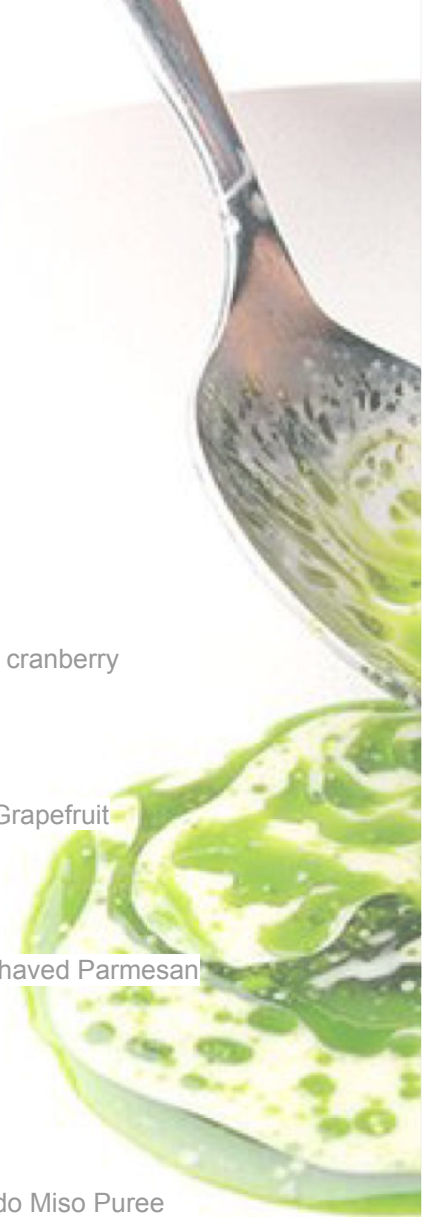
Bibb lettuce ,Tarragon Chives, Hazelnuts and Shaved Parmesan

Salmon Rillettes

Crostini with Afilia Cress

Bass Tartare

Citrus Ponzu, Seaweed, Sesame Seeds, Avocado Miso Puree



Plats Principaux

Please Select 2 Items
Choice of

SEAFOOD

Seared Salmon

Piperade , Arugula, Yellow
Pepper Dressing

Black Sea Bass

Fennel Cardamom Puree,
Saffron Potatoes,
Bouillabaisse
Pea Shoots

Atlantic Halibut

Artichoke Purée, Turmeric
Broth, Artichoke Barigoule,
Mache

Seared Scallops

Coconut Risotto, Pea
Shoots, Herb Oil

Seared Lobster Tail

Beets, Lobster
Consomme, Blood
Orange, Okinawa Purple
Potato, Vanilla Cauliflower
Purée, micro celery

Seared Diver Scallops

Chervil Ocean Broth,
Peas, Celeriac Purée,
Micro Cilantro

Black Sea Bass

Truffle Dashi, Cauliflower,
Parsnip Purée, Mache

POULTRY

Pickled Garlic Duck

Polenta, Honey Lavender
Glaze Roasted Baby Carrots,
Kumquat Puree, Sauteed
Spinach

Seared Chicken

Mixed Nut Romesco, Haricot
Verts , Almondine Sauce,
afilia cress

12 Hour Brined Chicken

Swiss Chard Purée, Sautéed
Brussels Sprouts, Chanterelle
Mushrooms

5-Spiced Rubbed Duck

Kumquat Puree, Wheat
Berries, Broccolini
Chambord Sauce

Roasted Airline Chicken

Succotash, Kale Purée,
Madeira sauce



Plats Principaux_(Continued)

BEEF/ PORK/ LAMB

New York Strip

Mashed Potatoes, Red
Wine Shallot Purée,
Sautéed Swiss Chard

Rack of Colorado Lamb

Zucchini Mint Puree, Rose
Olive, Romano Beans,
Maitake Mushrooms

Pork Chop

Wild Rice, Mixed
Mushrooms, Perigourdine
Sauce

New Zealand Venison

Daube of Mushrooms,
Banana Rum Puree,
Chive Potato, Truffles
Polenta

Flat Iron Steak

Sunchoke Confit, Salsa
Verde, Oyster Mushrooms

VEGETARIAN

Please Select 1 Item
(Silent Option)

Vegetable Medley

Sautéed Seasonal
Vegetables with an Avocado
Miso Purée

Lentils & Pickled Currants,

Nutritional Yeast Vinaigrette,
Apricots, Edamame, Mache

Mediterranean “Tagine”

Couscous, Purple Potatoes,
Squash, Zucchini, Chickpeas,
Dates, Mediterranean Sauce

Ratatouille

Pickled Okra, Baba
Ganoush, Sumac



Plated Dessert

Please Select 1 Item

Sweet Corn Creme Brulee

Sweet Corn Custard, Crystalized Lavender

Raspberry Tart

Raspberry Rosewater Bavaois, Raspberry Sorbet, Lime

Blueberry Vacherin

Blueberry Verbena Compote, Blueberry Sorbet, Maple Sugar Meringue, Blueberry Cloud

Parsnip Millefeuille

Parsnip Cremeux, Chocolate Ganache, Puff Pastry

Caramelized Peach

Red Wine Poached Fig, Mascarpone, Basil, Almond Dacquoise

Sheep's Milk Panna Cotta

Mixed Berries, Shiso Granité, Yuzu, Olive Oil

Buckwheat Genoise

Macerated Cherries, Cherry Coulis, Swirled Buttermilk Cherry Ice Cream

Frivolités de Chocolat

Chocolate Sponge, Chocolate Bavaois, Chocolate Gavotte, Cacao Fruit Sorbet, Passion Fruit Coulis

Chocolate Mousse

Brandied Cherries, Kumquat, Cacao Nib Streusel

Citrus Cheesecake

Strawberry Compote, Graham Crumble Mint



Beverages

BEVERAGES

Provided by Gastronomer

Still and Sparkling Water

Assorted Sodas

COCKTAILS

Provided by Cocktail Architect



Staffing

Event Evening Timing

TBD (5 HOURS)

(2.0) setup, (2.0) event, (1.0) breakdown

1	Captain
1	Bartender
2	Servers
2	Chefs



