FLAVORS IN Bloom

SPRING 2020 MENU

WOLFGANG PUCK CATERING
hors d’oeuvre

Herb Crusted Lamb Loin, Baguette Crisp, Pickled Onion, Pea Pesto
Mashed Spring Pea and Avocado Toast, Sorghum Popcorn, Shaved Manchego
Spring Onion-Savoy Cabbage Arancini, Black Garlic Aioli
Yellowtail Crudo, Jalapeno, Snow Pea Puree, Spicy Ponzu
Pimento Cheese Stuffed Snap Peas, Breakfast Radish, Dill, Lemongrass Aioli
Burrata Flatbread, Cucumber, Fava Beans, Dill, Watermelon Radish, Pink Pepper
Minted Pea Gazpacho, Micro Mint, Watermelon Radish, Herb Olive Oil
Mini Falafel Slider, Pita Bun, Tahini, Pickled Pearl Onion, Micro Parsley
Balsamic Strawberry Flatbread, Mozzarella, Goat Cheese, Opal Basil
Herbed Zucchini Fritters, Feta Cheese, Greek Yoghurt, Dill
Asparagus Tempura, Ponzu Aioli
Fava Bean Crostini, Burrata, Peas, Tear Drop Peppers
Tuna Tataki, Rhubarb Rice Cake
Green Garlic Biscuit, Whipped Goat Cheese, Scallion, Green Almond
Point Reyes Toma Frico, Smashed Fava Beans, Green Garlic
Spring Pea Empanada with Queso Fresco, Serrano Chilies, Cilantro-Mint Yogurt
Miniature Green Garbanzo Falafel, Za’atar Spice, Feta Mousse, Persian Cucumber, Sumac
Strawberry Gazpacho, Thai Basil Seed Vinaigrette, Locatelli Foam
Agrodolce Ramps, Pine Nuts, Golden Raisins, Ricotta, Grilled Bread
Sweet Pea Blinis, Maine Lobster, Watercress, Meyer Lemon Crème Fraîche
Baby Spring Radish, Local Butter, Fleur de Sel
SALADS

Green Asparagus Panna Cotta, White Asparagus, Pea Tendrils, Shaved Spring Radish, Dill Blossoms, Red Ribbon Sorrel, Chive Oil, Lemon Vinaigrette

Fava Bean, Feta, Fine Herbs, Seared Cipollini Onion, Spring Lettuce, White Balsamic Vinaigrette

Spring Peas, Snow Peas, Snap Peas, English Pea Puree, Pea Tendrils, Breakfast Radish, Black Pepper Lavash Croutons, Manchego Cheese, Herb Vinaigrette

French Violet Radish, Watermelon Radish, Braised Black Radish, Spring Greens, Rhubarb Puree, Pickled Rhubarb, Olive Oil

Marinated Artichokes, Burrata, Watercress, Olive Oil, Citrus Croutons

Shaved Asparagus, Shaved Zucchini, Coriander Flowers, Coriander Citrus Vinaigrette


Romaine, Asparagus Endive, Radish, Sugar Snap Peas, Dill Vinaigrette

Snap Peas, Edamame, Watermelon Radish, Carrot-Sesame Vinaigrette

Honey Roasted Rainbow Carrots, Pistachios, Rosemary Vinaigrette

Purple Asparagus, Castelfranco Lettuce, Chicory, Carrots, Wild Celery Gremolata

Spring Radish, Shaved Rhubarb, Purple Asparagus, Breakfast Radish, Icicle Radish, Pistachio-Radish Top Pesto

Early Girl Tomatoes, Labneh, Purslane, Green Harissa, Medjool Date Vinaigrette

Grilled Leeks and Spring Onions, Artichokes, Burrata, Almond Salbitxada

Wild Arugula, Fresh Cherries, Pickled Rhubarb, Fresh Ricotta, Saba

Young Escarole, Fava Beans, Pecorino, White Anchovy Dressing, Torn Croutons

Anise Salad of Green Apples, Cherries, Hyssop Blooms, XO Gouda, Tarragon Vinaigrette
SPRING MENU

FRESH PASTA
Ricotta Gnocchi, Leeks, Fava Beans, English Peas, Crispy Sage
Ricotta Ravioli, Spring Peas, Fava Leaves, Spring Mushrooms, Pearl Onions, Pecorino

ENTRÉES
Seared Market Fish, Fire Roasted Ramps, Confit Cipollini Onions, Green Cauliflower Puree, Roasted Cherry Tomato
Char Grilled Market Fish, Sweet Caramelized Cipollini Onion, Morel Mushrooms, Potato Puree
Roasted Salmon, Thumbelina Carrots, Asparagus, Julienne Radish, Artichoke Confit, Artichoke Emulsion, Carrot Tops
Yukon Gold Potato Crusted Market Fish, Lemon, Capers, Green Olive, Artichoke Relish
Grilled Market Fish, Spinach-Asparagus Puree, Roasted Fingerling Potatoes
Roasted Market Fish, Olive Oil Crushed English Peas, Broccoli Rabe, Squash Blossom Salad
Roasted Market Fish, Asparagus, Lemongrass Sabayon, Herb Pistou
Roasted Market Fish, Artichoke Barigoule, Black Olive Aioli
Roasted Market Fish, Spinach Soubise, Tempura Squash Blossom, Wilted Leeks, Meyer Lemon Butter
Pan Roasted Chicken, Truffle Salsify, Morel Mushrooms, Memo Chive, Coriander Blossoms, Braised Celery Hearts, Lemon Chicken Jus
Lemon Verbena Roasted Chicken, Parsley Root Puree, Grilled Red Onions, Oro Blanco Salsa
Mustard Grilled Chicken, Wilted Spinach, Pine Nuts, Pecorino, Soft Egg
Green Garlic Crusted Flat Iron Steak, Potato Mille-Feuille, Bordelaise
Coffee-Rubbed Grilled New York Steak, Spring Onion Puree, Roasted Spring Onions, Chives, Coffee-Port Wine Reduction
Grilled Filet Mignon, Braised Greens, Spring Vegetables, Mustard Bordelaise Sauce
BUFFET SALADS
Farro, Sugar Snap Peas, Asparagus, Fava Beans, Mint, Lemon Vinaigrette
White Bean Hummus, Feta, Tzatziki, Olives, Artichoke, Orzo, Tomato, Basil Oil and White Balsamic Vinegar
Fava Beans, Snow Peas, Arugula, Mint, Fennel Fronds, Sumac Lemon Vinaigrette
Grilled Artichoke, Frisée, Endive, Toasted Marcona Almonds, Olives
Roasted Carrots, Red Onion, Fennel, Mint, Pine Nuts, Fennel-Pine Nut Vinaigrette

BUFFET ENTREES
Whole Salmon en Croute, Spinach, Herb Barley, Red Wine Reduction
Sliced Beef Cote de Boeuf, Roasted Morel Mushrooms, Roasted Spring Onion, Red Wine Jus
Chicken Paillard with Crispy Artichoke Hearts, Sauce Persillade
Buttermilk Fried Chicken Thigh, Pain Perdu, Toasted Pecans, Bourbon Beurre Noisette, Radish Salad
Market Fresh Fish, First of Season Baby Vegetables, Green Almonds, Lemon Beurre Blanc, Nasturtium
Center Cut Ribeye, Parmesan Crusted Asparagus, Micro Yorkshire Pudding, Bordelaise, Bone Marrow
Penne, Asparagus, Peas, Spring Mushrooms, Parmesan, Olive Oil

BUFFET SIDES
Sautéed Peas, Brown Butter
Lemon Butter Asparagus, Tarragon Oil
Spring Pea Succotash, Peppers, Onions, Corn, Tomato
Lemon Parsley Roasted Fingerling Potatoes
Carrot Polenta, Carrot Chips
Spring Asparagus, Wild Celery Gremolata
Garlic Grilled Rapini, Everything Bagel Seasoning
English Peas, Saffron Butter, French Feta, Pea Shoots
Mashed Fava Beans, Mint, Tarragon Oil
Green Garlic Polenta, Hedgehog Mushroom, Mascarpone
Roasted Baby Radishes, Sumac, Dill Butter
Butter Ball Potatoes, Buttermilk, Bottarga, Chive
sweets for spring

**TRAY PASSED DESSERTS**
- Mango Lemongrass Crème Puff, Kaffir Lime Whipped Cream
- Roasted Pineapple Upside Down Tart, Cardamom Yogurt Mousse
- Rye and Oat Financier, Sage Roasted Pineapple
- Coconut and Coffee Chocolate Mousse, Honey Cake Pillow Cake
- Malted Chocolate Mousse Verrine, Banana Citrus Bavarois, Banana Chips
- Open Face Grapefruit and Campari Cream Puffs
- Banana Coconut Cream Pie Verrine (V/AG)
- Rhubarb and Harry’s Berries Strawberry Pillow Cakes
- PB&J Marshmallow -- Lightly Toasted Peanut Butter Marshmallow, Cherry Consume
- Blackberry Chocolate Spiced Layer Cake Bites
- Blueberry Mousse Verrine, Blueberry Lime Compote, Streusel, Whipped Crème Fraîche
- Spring Berry Macaron, Chocolate Ganache, Spring Berry Jam
- White Chocolate Coconut Mousse Verrine, Mango Jelly, Coconut Cake, Mango Glaze
- Raspberry Lemongrass Trifle Parfait, Lemon Cake, Raspberry Gelée, Lemongrass White Chocolate Ganache
- Lemon Rhubarb Cheesecake Bites
- Strawberry Pistachio Macaron
- Yuzu Bar with Cherry Gelée
- Passion Fruit Tiramisu

**PLATED DESSERTS**
- Yuzu Semifreddo, Olive Oil, Thai Basil, Almond Crumb
- White Chocolate Matcha Mousse, Raspberry Gelée, Raspberry Crisped Rice, Blood Orange
- Cherry Bavarois, Hazelnut, Fennel Pollen Dacquoise, Nitro Cherry Ice Cream Dots
- Buttermilk Panna Cotta, Cashew Cake, Passion Fruit Macadamia Sherbet, Candied Macadamia Nut Tuile
- Vanilla Poached Rhubarb Cheesecake, Honey Tuile, Crème Fraiche Espuma
- Blackberry Vanilla Pillow Cake, Lemon Pound Cake, Crispy Blueberry Wafers
- Six Layer Cake of Apricot, Vanilla, and Bitter Almond with Apricot Honey Sorbet
- Rhubarb and Grand Marnier Cream Caramelized Mille-Feuille
- Dark Chocolate Dome Cake, Kumquat Center, Cocoa Nib Tuile (AG)
- Cherry Mousse Dome, Black Currant Center, Dark Chocolate Cake
- Vanilla-Strawberry Rhubarb Panna Cotta, Harry’s Berries Strawberries, Chamomile Syrup
- Lavender Panna Cotta, Huckleberry Compote, Granola

(V) - Vegan (AG) - Avoiding Gluten
COCKTAILS

Farmer’s Market Haul
strawberry-pineapple pisco, citrus, aquafaba

SoCal Spritz
strawberry infused aperol, elderflower, lemon, prosecco

Lavender Sour
gin, honey, lemon, aquafaba, lavender bitters

Pimm’s Cup Punch
pimm’s no. 1, meyer lemon, ginger beer, mint, cucumber

Spanish Red Sangria

Passion Berry Sangria