



CANAPE RECEPTION

Steak and Eggs: prime striploin, horseradish crema, saffron aioli
Classic Tuscan bruschetta, San Marzano tomato, basil, burrata cheese
Heirloom creamer potatoes, asiago cheese souffle
Prosciutto wrapped asparagus, cantaloupe and pears, aged balsamic
Blue Crab devilled eggs, chives and tarragon
Herb roasted lamb loin crostini, boursin cheese, fig and cherry jam
Endive and goats' cheese, candied walnuts, moon drop grapes

AGE OF AQUARIUS (Station 1)

Fruits of the Pacific

Spice Rubbed Roasted Salmon, Cold Smoked Salmon
Marinated Cocktail Prawns
Oysters of Venus on the Half Shell
Cocktail, Remoulade, Blood Orange and Saki Granita, Lemons
Crispy Oysters St. Pierre
Bacon Jam, Sweet Chili
Monterey POP Crab Cakes
Meyer lemon aioli, spicy slaw
Technicolor Sushi
Red, yellow and green tobiko caviar
Yumyum sauce, Sriracha Aioli, Wasabi, Soy and Pickled Ginger

Psychedelic Culinarian Attendant:

Haight-Ashbury Cioppino

Local Snapper, Clams, Mussels, Scallops, Shrimp
Sautéed and smothered with Spicy Tomato Broth
Sour Dough Garlic Bread

DOWN ON YASGUR'S FARM (Station 2)

Nature's Bounty

Crudit , pickled, grilled and marinated Vegetables
Hummus, buttermilk herb dip and tzatziki sauce
Petite seasonal baby lettuce salads
Baby steakhouse wedges, baby Caesars in parmesan cups, baby insalata caprese

Dairy Love

Artisan and Imported Cheeses
Local breads, flat breads and crackers
Preserves, honey, dried fruits, nuts and berries
Baked Brie en Croute
Praline drizzle, trinity of grapes, artisan crackers

Psychedelic Culinarian Attendant:

Mac-Mac-Mac-Mac & Cheese

Macaroni and Cheese four ways

Truffle, wild mushroom and brie cheesy mac
Lobster, Anjou pear and gruyere mornay cheesy mac
Spicy Carnitas, Mango and Habanero Monterey Jack Mac
Grandmas Kitchen Sink Mac and Cheese with crispy parmesan topping

SMOKE ON THE WATER (Station 3)

Charcuterie, Smoked Meats and Sausages

Pates, Terrines and Aspics
Grilled Breads, pickles, mustards, preserves, hot sauces

Candied Bacon Bouquets
Bacon pralines
Tasso ham and red pepper cream polenta

Psychedelic Culinarian Attendant:

Dead at the Filmore Carvery:
Cabernet Braised Boneless Short Ribs with Golden Chanterelle Demiglace
Or
Espresso Cured smoked duck ham with Huckleberry Ginger gastrique

Served with
Lemon potato puree
Heirloom carrot saut 

ELECTRIC COOLADE ACID TEST (Station 4)

Trippin' desserts and Aperitifs

Jellos, mousses, petit fours, chocolates, shooters and spoons
Cupcakes, cream puffs, and magic brownies