VIP DINNER

by The Bite Menu

ITALY

Penne Amatriciana

Whole Roasted Herb & Lemon Stuffed Branzino (GF, DF)

Petite Veal Osso Bucco Milanese

Italian cured meats (GF, DF)
- Fresh Sliced Prosciutto di Parma
- Shaved Coppa
- Salame Milano

Display of Italian Cheeses (VG)
- Taleggio Fonduta
- Baked Ricotta with Lemon & Blueberries (GF)
- Fresh shaved Parmigiano Reggiano (GF)

Anti-Pasto Vegetables (V, DF)
- Marinated Mushrooms
- Grilled Eggplant Caponata
- Warm Marinated Olives
- Sautéed Zucchini & Squash Ribbons

SPAIN

Paella de Pollo y Chorizo (DF, GF)

Tinned fish display with Good Breads (GF)

Display of Spanish Cured Meats (GF, DF)
- Jamón Ibérico
- Dry Cured Chorizo

Display of Spanish Cheeses (GF)
- 12 month Manchego (VG)
- Cabrales Blue (VG)
- Warmed Sherry Dates (V, DF)

Whole Roast Suckling Pig (DF, GF)
- Sauce Romesco (VG, contains nuts)
- Spanish Salsa Verde (V, DF)

FRANCE

Duck & Sausage Cassoulet (DF)

Steak Frites au Poivre (GF)

Moules à la Marinière

Displayed French Cured Meats (GF, DF)
- Saucisson Sec
- Rosette de Lyon
- Jambon de Bayonne

Display of French Cheeses (VG, GF)
- Délice de Bourgogne
- Mimolette
- Comté

Accoutrements
- Tomato & Zucchini Tian (V, DF)
- Haricots Verts Amandine (VG, GF)

CALIFORNIA

Grilled Pacific Mini Grouper Tacos with Lime Cabbage, Guacamole Purée, Cilantro Lime Crema (GF)

Dungeness Crab & Avocado Salad with Pickled Vegetables, Orange Tequila Vinaigrette (DF)

Fresh West Coast Oysters (V, DF, GF)
- Spicy Hatch Chili Sauce
- Kimchi Mignonette
- Cucumber Mignonette

California Pizza
- Thai Chicken (contains nuts)

Spago Pizza
- Smoked Salmon, Crème Fraîche, Crispy Caper, Shaved Red Onion, Caviar

DESSERTS

Mixed Berry Beignets

Chocolate Beignets

Trilogy Macaron Collection

Chocolate Passion Petites

Mini deluxe petit fours

Les tartes passion

Saint germain petites

Liqueur filled chocolate cups