



THE FOOD STUDIO

sample menu

COCKTAIL PARTIES

*3 dozen minimum, priced by the dozen
we recommend no more than 5 different offerings for individual parties
25% service charge will be added*

Additional labor for parties exceeding 3 hours will be charge at \$50 per hour per service person

SMALL BITES

Three dozen minimum, priced by the dozen

Scallop ceviche

Jalapeno/meyer lemon/black salt 48

Ahi Poke

Caviar/avocado/soy-butter emulsion 50

Oysters on the half shell

Champagne foam/caviar/crème fraiche 48

Hamachi nigiri

Agadashi/tamari dashi gelee/shisho 48

Ahi tuna tartare

Paddlefish caviar/cucumber 45

Bison Satay

Cucumber coriander relish/smoked chili sauce 38

Foie gras mousse

Fig mostarda/truffle/crostini 36

Smoked trout

Rice chip/cauliflower/lemon/ikura 32

Roasted garlic custard

Mushroom ragout/crostini 26

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.



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Polenta “fries”
caponada/pomegranate 28

Thai vegetable spring roll bites 26

Potato croquettes
smoked iberico cream 30

Waygu short rib tacos
Smoked chili sour cream/pico/cilantro 36

Monte cristo
fried quail egg/garlic aioli 38

ahi or Hamachi tartare
truffle/gaufrette 24

Waygu beef cigars
celeriac/truffle crumble/chive/demi mayo 36

lamb ribs
crushed peas/mint/formage blanc 36

Japanese pork ribs
Braised and fried, togarashi, orange chili sauce, sesame 42

WE OFFER MANY CUSTOM SEASONAL OPTIONS AS WELL

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SLIDERS

pork barbacoa/tequila jalapeno jam/crema/ibarra bbq sauce 36

Waffle/fried chicken/maple-bacon gravy 32

Seitan burger/ginger & coriander slaw/avocado/wasabi aioli 36

Waygu/bacon/cheddar/smoked tomato aioli 38

Eggplant croquette/basil aioli/charred tomato/arugula 32

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PLATTERS AND STATIC TRAYS

Minimum of 25 people, priced per person

Artisan cheese and Charcuterie

Local and imported cheeses and salumi, house made procured meats, fig mostarda, grainy mustard, nuts, dried fruits, assorted breads and crackers 15

Imported cheese and fruit

Seasonal fruit, cheese, jams, nuts and assorted breads and crackers 12

Mini crudité

Seasonal vegetables, baby bok choy, olive oil and blue cheese foam or hummus 8

Sushi

Sashimi, nigiri, maki with wasabi soy and pickled ginger 18

Supplement fresh wasabi 2

Caviar Tray

Imported ossetra caviar, buckwheat blini, egg, red onion, chive, crème fraiche 20

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