



Hors d'Oeuvres Menu

sesame beef on cinnamon sticks
 poached prawns with avocado-green onion salsa
 curried chicken sates with peanut sauce
 lemon marinated asparagus wrapped with prosciutto di parma
 herbed chicken-apricot Spiedini
 curried chicken, dried apricots and pistachios on lavender herbed shortbread
 Thai beef sates with sweet-sour-hot dipping sauce
 Asian duck tacos in crisp wonton with Hoisin sauce
 Duck confit crostini with pink grapefruit and fennel marmalade
 Seared foie gras with sweet onion confit and fig essence on brioche
 Heirloom tomatoes, roasted garlic and sweet basil crostini
 Brie cheese and raspberry on toasted brioche
 Ahi tuna poke salad with lemon aioli on Yukon gold potato crisps with radish sprouts
 Sesame shrimp and ginger toast
 Buckwheat blinis with smoked salmon, crème fraiche and chive tapenade
 Feta cheese-kalamata olive and caper phyllo flags
 Rare roasted beef with Sicilian caponata
 Fresh mozzarella, prosciutto di Parma and sweet basil crostini
 Dried apricots and pistachios roasted in a gingered chicken breast
 Grilled peaches wrapped with Serrano ham
 Lamb, artichoke and mint skewers
 Walnut raisin rye bruschetta with Humboldt Fog goat cheese and toasted walnuts
 Pecorino cheese gougeres with smoked salmon, chives and mascarpone cheese

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