

# GRAZING TABLE

## HOT HOUSE CURED GRAVLAX

Shaved fennel, grated beetroot, fresh dill creme fraiche, pickled watermelon radish, crispy capers, toasted pumpkinnickel

## ARCADIAN CHARCUTERIE

Cured & smoked meats, house made terrines, pickled veggies, grainy mustard, olives & sundried tomato, crostini & baked breads

## THAT'S WHAT "CHEESE" SAID

Local & imported cheese, compotes & truffle honey, fresh figs, hydrated fruit, freshly baked baguettes

## HEIRLOOM CRUDITÉ(V/ VEGAN)

Assortment of dips and spreads

## LABNEH BOARD (V)

toasted pine nuts, salt flakes, arils, za'atar, whipped labneh, fresh mint, olive oil drizzle,

## MOROCCAN BOHO (VEGAN)

heirloom roasted cauliflower, harissa, lemon zest, homemade chickpea spread, smoked paprika oil, grilled pita

## MEDITERRANEAN ANTI BOARD

marinated cremini, artichoke roasted pepper pesto, tapenade, pickled asparagus, grilled baby eggplant, bbq zucchini, charred peppers, crispy chickpeas

## SEACUTERIE SHORES

cured gravlax, cocktail prawns, assorted oysters, poached buttery lobster, king crab pates, baby cukes, pickled shallots, crispy capers, chive lemon mousse, caviar

## BRUSCHETTA BOARD

stone fruit roast rosemary, chèvre pistu, prosciutto rosette, strawberry chutney, avocado chimchurri, bruschetta tomato