

*Galleries  
Lafayette*

LE GOURMET



## CANAPÉ MENU small single bites

### Hot

Wagyu beef and parmesan 'arancini' truffle mayonnaise

Mini Brie de Meaux and caramelized onion quiche (v)

Sesame crusted tuna lotus root crisp & seaweed aioli

White asparagus with caviar, smoked egg yolk, orange

Foie gras croquettes with smoked date & balsamic glaze

### Cold

Smoked Tuna with avocado and chipotle mousse on bagel crostini

Rainbow beets with whipped goats cheese, truffle scented maple & candied walnuts

Smoked salmon & Asparagus with candied ginger & lemon

King crab and apple 'cocktail'

Foie gras lolly-pops with candied Brioche & pistachio dust

Tomato & strawberry gazpacho with King crab salsa

Cecina, arugula & tomato on grilled focaccia with fried quail egg

& parmesan cheese

Poached salmon with chive and lime cream cheese on dark rye crostini

## MINI BURGERS & SLIDERS

Mini Burgers & Sliders Angus beef burger with sweet onion jam,

English cheddar & truffle mayo

"Bo Peep" Lamb burger served on a focaccia bun with goats' cheese,

crispy fried onions, hazelnut mint pesto & alfalfa

Salmon burger with mango & caper relish, mayo & Napa sesame slaw

"Wagyu" Wagyu beef burger with sweet onion jam,

aged English cheddar, truffle mayonnaise & sliced gherkins

"Po' boy": fried Canadian lobster meat with Cajun crème fraiche

& Pear coriander slaw, served on Brioche

(n) nuts, (v) vegetarian, (s) spicy

Inclusive of 5% VAT