

hop scotch dinner club

winter canape menu 22/23

beef tartare cornichon, shallot, chives, dijon, yolk, toasted brioche ... \$32

lamb kafta tzatziki, pickled onion, cilantro, garlic naan ... \$36

chicken croquette aged cheddar, sofrito, roasted red pepper almond romesco ... \$34

duck pastrami crème fraiche, brussel sprout slaw, dill, rye sourdough waffle ... \$36

confit pork belly caramelized miso, peanuts, radish slaw, bibb lettuce ... \$34

honey roasted squash crostini butternut squash, cured tomato, thyme, feta ... \$30

herb falafel roasted garlic tahini sauce, pickled onion ... \$30

wild mushroom arancini asiago, tarragon risotto, preserved lemon ... \$32

carrot gravlax crème fraiche, pickled onion dill rye, sourdough waffle ... \$32

poached pear & brie parcel walnuts, fried rosemary, puff pastry ... \$36

fish cakes halibut, haddock & potato, dill, lemon, fancy tartar sauce ... \$32

tuna tartare sea buckthorn, jalapeno, ginger, chives, tapioca cracker ... \$36

lobster roll toasted brioche, old bay aioli, dill, mustard pickles ... \$42

scallops & bacon seared scallops, bacon date jam, smoked maple mustard ... \$38

salmon gravlax crème fraiche, capers, dill, beet relish, rye sourdough waffle ... \$36

} land

} garden

} sea

sugar

lemon tart lemon curd, pate sucre, toasted sumac meringue ... \$42

almond cake blueberry bergamot compote, vanilla chantilly ... \$44

black forest chocolate stout cake, brandied cherries, white chocolate ganache ... \$46

chocolate tahini cookies triple chocolate chip, tahini, sea salt ... \$46

all items priced per dozen
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