



## Menu

### 'Small Plates'

#### **Meze Platter with Artisan Cracker Bread**

Kalamata olive tapenade, basil-garlic chevre, spicy hummus

7

#### **Tri**

Fried salted Marcona almonds, marinated mixed medley olives, Spanish torta

8

#### **Spinach, Artichoke and Crab Gratin**

Parmesan, spinach, artichokes, red pepper, garlic, Dungeness crab, cream cheese, toasted focaccia

9

#### **Baked Chevre**

Spicy tomato sauce, cracked peppercorn, baguette toast

9

#### **Mini Caprese Panini**

Fresh basil, mozzarella, tomato, focaccia bread

9

#### **Chili Fried Prawns**

Spiced fried prawns, green papaya salad

10

#### **Tuna Poké Tower**

Avocado, tomato, green onions, Ponzu, wasabi aioli, ginger, and micro greens,

10

#### **Seared Jumbo Sea Scallop**

Spanish white gazpacho, hint of sherry, cucumber, cayenne pepper

10

#### **Oysters on the Half**

Northwest oysters, varieties depending on availability and seasonality, served on bed of rock salt and hijiki seaweed, champagne mignonette

Half dozen 10

Full dozen 16

#### **Angus Beef Sliders**

Mini sirloin burgers, caramelized onions, Rouge creamery oregonzola on one, Vermont white cheddar on another, and Gruyere on the third, chipotle ketchup

Half order 8

Full order 14

#### **Charcuterie Plate**

Assortment of domestic and artisan cheeses, sliced cured meats, grain mustard, cornichons

17

A Culinary Truth ~ "Food is the most primitive form of comfort"

Respectfully, The Suncadia Culinary Team:

Executive Chef ~ Andrew Wilson | Sous Chef ~ Oscar Guitron | Chef de Cuisine ~ Alex Paguaga | Pastry Chef ~ Amy Newstrom | Garde Manger ~ Paul Cotta