

JP Fine Foods LLC
Spring Sample Menu
4 passed Hors D'oeuvres and 5 course plated

PASSED

Ancho Chile Pineapple BBQ Pulled Pork | Wonton, Diced Mango

Ahi Poke | Black Rice Cracker, Wasabi Aioli

Black Mission Figs | Ricotta, Honey, Lavender

Lemongrass Crab Cakes | Cajun Aioli

FIRST COURSE

Asparagus Soup

SECOND COURSE

Handmade fresh Tagliatelle Pasta | Prosciutto, Peas

THIRD COURSE

Spring Mix Salad | Radish, Sugar Snap Peas, Carrots, Cherry Tomatoes, White Balsamic Vinaigrette

FOURTH COURSE

Roast Filet | Whipped Potato, Roasted Asparagus, Cabernet Demi Glaze

FIFTH COURSE

Rhubarb Custard Cake

Please note this is a sample menu of a past event. All ingredients are sourced seasonally as a result some ingredients may not be available.