

FLAVORS IN

Bloom

SPRING
INSPIRATION



hors d'oeuvres



ENGLISH PEA TARTLET

Pecorino Mousse, Black Truffle, Vol-au-vent

ROASTED STRAWBERRY TARTLET

White Balsamic, Soft Herbs, Chevre Mousse

BABY RADISH "CROSTINI"

Normandy Butter, Meyer Lemon Salt, Soft Herbs

CHICKPEA PANISSE

Ramp Aioli, Cured Egg Yolk, Dukkah Spice

GREEN GARBANZO & PEA FALAFEL

Green Tahini, Pea Tendrils

CHILLED PEA SOUP SHOOTER

Local Olive Oil, Micro Mint

HEIRLOOM CARROT CAPPUCINO

Almond Foam

SPRING ONION & LIME CRAB CAKE

Avocado Purée, Chili Aioli

LOBSTER SALAD

Raita Yogurt, Fresh Mint, Pani Puri Shell, Puffed Lentils

HOT SMOKED SALMON

Pastrami Spice, English Pea Mustard, Deviled Egg Purée, Pumpnickel Toast

STEAK TARTARE

Toasted Brioche, Green Garlic, Shaved Mimolette, Radish Blossoms

MINI SHORT RIB & MELTED LEEK GRILLED CHEESE

Triple Cream Brie, Rhubarb Mostarda

BABY CHICKEN CROQUETTE

Peas and Carrots, Raclette Mornay Sauce

HERB ENCRUSTED LAMB LOIN

Cilantro Mint Vinaigrette, Pea Tendrils

TINY SPRING LAMB QUESABIRRIA TACOS



salads

SUGAR SNAP PEAS

Pickled Cherries, Roasted Peanuts, Radicchio and Soft Foliage

SHAVED ASPARAGUS

Compressed Strawberry, Red Quinoa, Butter Lettuce, Goat Cheese, Crispy Fava Beans, Chive Vinaigrette

CHICORY

New Potatoes, Jammy Egg, Fried Broccoli "Crouton", Sunflower Sprouts, Tarragon-Dijon Dressing

LITTLE GEMS

Spring Onion, Radish, Sunflower Seeds, Mint, Creamy Meyer Lemon Dressing

SUGAR SNAP PEAS

Burrata, English Peas, Belgian Endive, Green Pistachio Salsa Verde, Fine Herbs

LITTLE GEM & SHAVED FENNEL CAESAR

Celery Hearts, Fried Sourdough Croutons, Pecorino, Pine Nuts



BLOOMSDALE SPINACH

Roasted Strawberry, Feta, Spiced-Granola, Strawberry-White Balsamic Dressing

RED WATERCRESS

Endive, Stracciatella Cheese, Crushed Pistachios, Rhubarb Vinaigrette

CHICORY ROOT SALAD

Shaved Artichokes, Pecorino, Pink Peppercorns, Meyer Lemon Dressing



entrees

PAN SEARED SEA BASS

Gooseberry Piri Piri Sauce, Warm Cucumber and Beet Slaw

PAN ROASTED CHICKEN

Butter Braised Leeks, Spigarello, Potato Purée, Rosemary Jus

ROASTED HERITAGE CHICKEN

Artichoke Purée, Ragout of Asparagus, Fava Beans, Hen of the Woods Mushroom, Salsa Verde

CHAR GRILLED STRIPLOIN STEAK

Asparagus, Anchovy-Caper Butter, Smooth Romesco Sauce

CRISPY SUNCHOKES

Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri

CRISPY PEA FALAFEL

Baby Artichokes, Confit Tomato, Grilled Eggplant, Salsa Verde

ORA KING SALMON

Broccoli Rabe Pesto, Wheat Berry Pilaf, Spring Vegetables

BRAISED SHORT RIB

Green Garlic-Smashed New Potato, Market Vegetables, Horseradish Sauce Foyot

STEELHEAD TROUT

Fried Wild Mushrooms, Pine Nut Vinaigrette, Spring Pea Shoots and Greens

ROASTED BASS

French Radish Butter, Smashed English Peas, Soft Herbs

ROASTED HERITAGE CHICKEN

Morel Stuffing, Fava Beans, Wild Garlic Nage

GRILLED NEW YORK STEAK

Charred Pickled Spring Onion, Lemon Anchovy Emulsion

BRAISED SHORT RIB

Green Harissa, Carrot Purée



sides

FONDANT KOHLRABI

Spinach Beurre Blanc, Crispy Garlic and Rosemary

GRILLED ASPARAGUS

Citrus Emulsion, Cured Egg Yolk, Furikake

CARROT JUICE GNOCCHI DE SARDI

Snap Peas, Kale, Carrot Top Pesto

ROASTED NEW POTATOES

Bacon Lardons, Pearl Onion, Cider Vinegar,
Parsley Pistou

VIRGINIA HAM & SWEET PEA CARBONARA ZITI

Crispy Baby Zucchini



desserts



STRAWBERRY, BASIL
& BALSAMIC VINEGAR
MACARONS

ELDERFLOWER & BLUEBERRY
TARTS

Vanilla Diplomaté Cream

BLACK SESAME & MEIWA
KUMQUAT PILLOW CAKES

WHITE CHOCOLATE &
RHUBARB WHIPPED GANACHE
CREAM PUFFS

ROASTED PINEAPPLE,
PASSION FRUIT & VANILLA
CREAM PAVLOVA

Guava Coulis

MILK CHOCOLATE MOUSSE

Grapefruit and Marzipan Dome Cake,
Grapefruit Glaze

BUTTERSCOTCH PUDDING
ON CRISPY WAFER

Caramel Popcorn, Vanilla Crème Anglaise

LEMONGRASS & GINGER
CHIBOUST CREAM TART

Coconut Sorbet

PIÑA COLADA BABA

Pineapple Rum Syrup, Coconut Whipped Cream

“BLACK FOREST” CREAM PUFFS

Cherry Cream, Whipped Cream, Chocolate Pâte à
Choux, Red Cookie Crunch

APRICOT, HONEY & ROSEMARY
MACARON

KAFFIR LIME POSSET

Granola Streusel, Whipped Crème Fraîche

MANDARIN & ALMOND
CREMEUX

Almond Tart





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