



M CATERING
AN M CULINARY CONCEPT

An Epicurean Adventure in Eight Courses

BUTLER RECEPTION

Nesting Caprese “Salad”

diced tomato, mozzarella mousse, balsamic “caviar” pearls

Oxtail Croquette

tomato jam, crispy peas

Cóctel de Clase Azul Mezcal

fresh Arizona lime juice, Grand Marnier floater, pink salt rim

EIGHT-COURSE TASTING MENU

FIRST COURSE – AMUSE-BOUCHE

Carrot Tartare

*quenelle of ground pickled carrots presented on spoon,
house-made ginger soda shooter accompaniment*

SECOND COURSE

House-Cured King Salmon

quail egg ajitama (ramen-style), crème fraîche, green garlic purée, vanilla oil

THIRD COURSE

Cauliflower Panna Cotta

bottle-poured cauliflower soup, cauliflower “chip”, osetra caviar



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FOURTH COURSE

Cocoa-Dusted Seared Duck Breast

sweet potato hash, preserved cherries, orange glaze

FIFTH COURSE

Grilled Red + White Endive

sliced figs, bleu cheese mousse, candied pecans

SIXTH COURSE

Butter-Poached Maine Lobster

blood orange segments, shaved fennel, e.v.o.o. foam, blood orange vinaigrette

SEVENTH COURSE

Wagyu Beef Hibachi

crispy sweet + sour brussels sprouts, house-made tater tots

EIGHTH COURSE

Dessert Trio

*hot pink chocolate budino with "edible earth" dust
olive oil cake with blood orange gelée, mascarpone mousse
sea salt caramel gelato with chocolate truffle*