**PASSED MINI MAIN COURSES**

"Sexual Food"
The Other Kind
Korean Fried Chicken, Gochujang, Sesame Seed, Steamed Buns
Parsley Fricci Gnocchi Prettresses Basil, Shaved Parm

Roasted Sunchoke Ravioli
Grana Padano Cream and Charged Cherry Tomato

Spring Tugue
Oyster Mushrooms, Cauliflower, Peas, Crispy Potato, SoftPo

Potatoe Brance
Pan Roasted Yukon Gold Potatoes, Smoked Paprika Tomato Sauce, Garlic Aioli, The Day

B-Bad Fries
Beef Short Rib, Crispy Fries, Acid

New Scotia Lobster Mac And Cheese
Sourdough Crumble

Acqua’s Smoked Arctic Char
Spring Fume, Crème Fraiche, Rye Crumble

Spanish Paella
Gulf Shrimp, Charcoal, Bell Peppers, Saffron, Socarrat

Acqua’s Smoked Chicken
Paella Peppers, Broccoli Puree, Buttery Salad, Pickled Onions

Curry Bowl
Chicken Karna, Saffron Basmati, Grilled Naan Triangle

Sea Scallop
White Radish, Organic Seedlings, Yuzu, Sake Salad

Salad Fish And Braised Pork
Roasted Black Cod On Braised Garden Peas, Bacon, Lentils And Mint

*4.75 – 8.75*

**PASSED CANAPES**

**FISH AND SEAFOOD**

White gulf shrimp, okonomiyaki style blini, kewpie mayo and nappa
calibage

Mini mini black cod, beet and radish slaw, fennel fronds,
crispy sushi rice cake

Saffron salted salmon tartare with organic seedling salad

**New Scotia lobster tarts**

Avocado, lime & onion hot house tomato salsa

All tuna tartare
Miso, ginger on sesame cracker

Peanut-tempura shrimp skewers
Sriracha lime mayo

Ottolene sweet potato crab cakes with aioli

Acqua’s mini bruschetta

PEI style shrimp roll with tarragon mayo

**MEAT**

Drunkn chicken, cucumber, sesame ginger and daikon nori roll with white
yo dressing

Acqua’s mini bruschetta

Grilled flat iron steak, caramelized onion and horseradish mayo
Prosccio, grana padano, cucumber and truffle aioli

Mini “banh mi” ginger, chilis, pickled carrots

Mini beef cheek and parsnip “shaping” his pie
Cafuliflower mash and mini red radish

Chicken meatball on lotus slider
Kiechi lanepa mayo and radish slaw

Classic slider
3 year old boldenner cheddar, house made bread and butter pickle and carmelized onions

Pistachio crusted onion lamb kabobs
Yogurt, pomegranate arils

Smoky burritos
Caribbean roasted onion pork, mozzarella and roasted pepper “cigars”

**VEGETARIAN**

Mini mac and cheese with truffled goat cheese

Mini truffled windmill farms mushroom flatbread fresh thyme, waugo cheese

Wild mushroom and chipotle rice paper roll

Roasted beetroot and goat cheese arancini

Mini 10 vegetable samosa
with tamarind date chutney

*2.75 – 3.25 per piece*