



SPRING & SUMMER  
MENU 2025



# ABOUT US

## **SUSTAINABLY SOURCED & SEASONALLY SERVED**

Root & Stem is your source for restaurant-quality event catering. Our menus are chef-driven, yet approachable, and use the best ingredients that the season and our local farmers have to offer. By sourcing from local farms and vendors, Root & Stem supports small, family-run farms who are dedicated to heirloom and heritage ingredients. Because we know where our food is sourced, we know that we're providing you, your team, friends, family, and loved ones with food that is the highest quality, served at the peak of freshness.

## **CUSTOMIZABLE**

Feel free to use these pages as inspiration! This menu includes our seasonal specialties and fan favorites. However, we know that you may have a specific vision in mind, whether that's recreating a family recipe or creating an interactive themed dining experience. Know that you are not limited by what is on paper and we would love to collaborate with you to craft your dream menu.

## **OUR KITCHEN**

Our facility is not certified allergen-free and contains flour, nuts, dairy, shellfish, and other common dietary allergens. While our chefs are allergen-trained and diligent about maintaining food quality and safety, guests with food allergies or dietary restrictions should be aware of the risk of cross-contamination.

## **THE TEAM**

Our staff is well-trained, and furthermore, well-known to us. We hand-pick all our chefs, servers and bartenders, invest in their ongoing professional development, and make sure that they are well-familiarized with the ins and outs of your event -- whether it be an intimate family dinner or a gala for hundreds of people.

## **THE LOOK**

Your Event Specialist is dedicated to creating a partnership and shared vision, reflecting your desires and how you've imagined your event to be. There are no cookie-cutter options here. Trust us to help execute the décor and the design of your event, and we guarantee you'll be delighted with the outcome.

## **THE BAR**

We know from experience that a well-stocked bar and properly mixed drink can bring a party to the next level. So much so we have dedicated a separate bar menu featuring bottles of vintage wines, craft beer, custom cocktails, zero-proof mocktails, and much more!

## **THE COST**

Every event and venue is different. Full service catering has costs relating to food, beverage, equipment, staffing, taxes and delivery. All those costs depend greatly on menu selection, length of the event, venue, logistics and more. You costs and budget.

## **NEED MORE HELP?**

We've forged strong relationships with some of the area's most outstanding vendors. We are happy to assist by connecting you with venues, event entertainment, parking and transportation services, florists and much more!





# PASSED HORS D'OEUVRES

# SEAFOOD

## **“TRUE BLUE” PETIT MARYLAND CRAB CAKES**

Kewpie Mayo | Old Bay Remoulade

## **CRISPY KATAIFI SHRIMP**

Mae Ploy

## **SUGARCANE SKEWERED SHRIMP**

Chile-Cilantro Rub | Avocado-Tomatillo

## **TUNA TARTARE WITH SPICY AVOCADO**

Shaved Fresno | “Chicharrones”

## **MARYLAND CRAB & PERUVIAN PEPPER EMPANADA**

Ricotta Cheese | Black Bean Puree

## **BEET-CURED SMOKED SALMON TOSTADA**

Blue Corn | Pickled Onion | Salmon Roe

## **SMOKED SALMON & STICKY RICE**

Pink Peppercorns | Avocado Purée

## **IVY CITY SMOKED SALMON CANAPE**

Brioche | Pickled & Salt-Roasted Rainbow Beets | Horseradish Creme

## **TERIYAKI SALMON CUBES**

Fresno Chile | Scallion

## **SHRIMP CEVICHE**

Coctel | Tortilla Strips

## **RED SNAPPER CEVICHE**

Leche de Tigre | Aji Amarillo

## **IVY CITY SMOKED SAMON LOLLIPOP**

Chive Cream Cheese Center | Sesame Crust

## **PRAWN & CRAB LUMPIA**

“True Blue” Maryland Crab | Lime | Fish Sauce | Mae Ploy

## **SEARED SCALLOP WITH BACON JAM**

Served on Ceramic Spoon

# POULTRY

## **YAKITORI CHICKEN & SCALLION SKEWERS**

Sesame Seeds | Mirin

## **FRIED CHICKEN BITE WITH MUMBO SAUCE**

Buttermilk Batter | House-made Mumbo

## **CURRIED CHICKEN CREPE**

Chives | Greek Yogurt

## **CHICKEN MOLE VERDE**

Corn Tostada | Queso Duro

## **BUFFALO CHICKEN CROQUETTE**

Buttermilk Ranch Drizzle

## **URFA BIBER CHICKEN SKEWERS**

Harissa Yogurt | Spearmint

## **DIJON & TARRAGON GLAZED CHICKEN MEATBALLS**

French Cornichon | Maple Honey

## **HOISIN DUCK SALAD BITES**

Wonton Chip | Napa Cabage

## **DUCK SPRING ROLL**

Chili Crisp | Sesame

## **DUCK CONFIT WITH CHERRY COMPOTE**

Sweet Potato Chip | Citrus | Honey

## **GRILLED SAKURA CHICKEN SKEWERS**

Cherry Blossom Shoyu | Mirin | Sesame

# MEAT

## **BEEF TATAKI**

Curried Onions | Scallion Ponzu

## **CARPACCIO CRISPS**

Parmesan Crisps | Truffle | Chives

## **SEARED STEAK SKEWERS**

Blue Cheese Butter | Smoky Pepitas

## **STEAK FRITES**

Potato Croquette | Peppercorn Dijonnaise

## **BEEF TENDERLOIN CROSTINI**

Red Onion Marmalade | Horseradish Creme | Arugula

## **BRAISED SHORT RIB**

Crispy Polenta | Chive Gremolata

## **MINI LOADED TWICE-BAKED BABY POTATOES**

Cheddar | Creme Fraiche | Applewood Smoked Bacon

## **BISCUITS WITH PIMENTO CHEESE & COUNTRY HAM**

Pimento Cheese | Edward's Country Ham

## **“BLT”**

Mache | Teardrop Tomatoes | Braised Pork Belly | Pesto Aioli

## **ROSEMARY SKEWERED LAMB LOIN**

Mustard Seed Crust | Honey Pommery

## **LAMB TARTLETS WITH RAITA**

Braised Lamb | Cucumber Raita | Pickled Shallots

## **CHORIZO CORN DOGS**

Honey Mustard

## **SPICY LAMB TART**

Lemony Labneh | Micro Greens





# PLANT-BASED VEGETARIAN

## **ASPARAGUS & BRIE PUFF PASTRY**

Thyme Honey

## **CRISPY BUFFALO CAULIFLOWER**

Buffalo Sauce | Shaved Carrots & Celery | Buttermilk Ranch Drizzle

## **WATERMELON, MINT & MANCHEGO SKEWERS**

Agave | Sea Salt

## **SMASHED BLACKBERRY & GOAT CHEESE CROSTINI**

Cracked Black Pepper | Aged Balsamic

## **BEET & CHEVRE TARTLET**

Horseradish | Bulls Blood Greens

## **KATAIFI-WRAPPED HALLOUMI CHEESE**

Amish Honey | Peppermint

## **CHERRY BLOSSOM BITE**

Chevre | Sour Cherry Jam

## **RATATOUILLE TART**

Farmers Feta | Opal Basil

## **AVOCADO TOASTS**

Sriracha Aioli | Shaved Local Radishes

## **FAVA BEAN CROSTINI**

Ricotta Salata

## **FENNEL CHOKE "FUNNEL CAKE"**

Lemon Zest | Grana Padano | Roasted Fennel Aioli

## **CARROT CORNET**

Whipped Goat Cheese | Pumpnickel Crumb | Chervil

# PLANT-BASED VEGAN

## **CAULIFLOWER “CHORIZO” EMPANADAS**

Plant-Based Chorizo | Black Bean Puree

## **ANDALUSIAN GAZPACHO SOUP EMPANADAS**

Cucumber Brunoise | Micro Cilantro

## **GARDEN ROLLS**

Sweet Chile | Micro Greens

## **ARTICHOKE TAPENADE POTATO**

New Potato | Castelvetroano

## **CARROT HUMMUS**

Crispy Pita | Mint Pesto

## **EASTERN SHORE MELON SOUP**

Coconut Milk | Thai Basil | Cucumber Granita

## **SPRING CROSTINI**

Pumpnickel Toast | Edamame Hummus | Radish



# PLATED COURSES



# FIRST COURSE

## **CUCUMBER, TOMATO & GOLDEN BEET SALAD**

Garden Herbs | Local Vinegar | Spanish Olive Oil

## **LEMON ASPARAGUS SALAD**

Shaved Asparagus, Zucchini & Radishes | Lolla Rosa | Hazelnuts | Ricotta Salata  
Roasted Lemon Vinaigrette

## **BURRATA WITH PEA MEDLEY & SHIITAKES**

Sugar Snap, Snow & English Peas | Mint Chimichurri | Marinated Shiitakes

## **GODDESS OF GREENS**

Lolla Rosa & Butterhead Lettuces | Cucumbers | Radishes | Baby Spring  
Vegetables | Green Goddess Dressing

## **HEIRLOOM TOMATO & BURRATA SALAD**

Olive Oil | Aged Balsamic

## **CARROT RIBBON SALAD**

Frisée | Asparagus | Rainbow Carrot Ribbons | Spearmint | Pistachios | Maple Dijon  
Dressing

## **BABY ROMAINE & CHARRED CORN SALAD**

Pickled Shallots | Avocado Dressing

## **ARUGULA & FRISEE WITH PEAS, MINT & TOASTED PISTACHIOS**

English Peas | Sugar Snaps | Pea Shoots | Spearmint | Pistachios | Maple Dijon  
Dressing

## **STRAWBERRY FIELDS**

Field Greens | R&S Basil Medley | Chevre | Toasted Almonds | Rosé Vinaigrette

## **WATERMELON & HEIRLOOM TOMATO**

Compressed Melon | Farmers Feta | Pickled Fresno | Mint Vinaigrette

## **GRILLED FAIRYTALE EGGPLANT FATTOUSH**

Golden Tomatoes | Cucumbers | Radishes | Olive Oil Croutons

## **SHRIMP & TOMATO BISQUE**

Roasted Sweet Corn | Torn Basil | Old Bay Crème Fraiche

## **HOUSE BAKED BREADS SERVED WITH FIRST COURSE**

Choice of Garlic & Herb Milk Buns, Dark Honey Whole Wheat Rolls, Pretzel Croissants,  
Focaccia

# ENTREE COURSE

## SEAFOOD

### **HERB ROASTED ROCKFISH**

Grilled Wax Beans | Potatoes | Grainy Mustard Crème Fraiche

### **PAN-SEARED HALIBUT OVER POTATO CORN HASH**

Golden Potato & Sweet Corn Hash | Pea Tendrils | Garden Herb Citronette

### **SEARED SEA BASS**

Tomato Chardonnay Sauce | Potato Mille Feuille | Haricot Vert

### **ROCKFISH WITH PEARL PASTA, CUCUMBER & TORN HERBS**

Salt-Roasted Beets | Orange Citronette

### **SEARED ATLANTIC SALMON**

Confit Potato | Tomato | Eggplant | Ratatouille Vinaigrette

### **GOCHUJANG SPICED SALMON WITH SESAME CARROT RIBBONS**

Jasmine Rice | Watercress | Carrot Ginger Sauce

### **POACHED HALIBUT & SWISS CHARD**

Black Beluga Lentils | Spring Radish

## POULTRY

### **SPRING CHICKEN FRICASSEE**

Roma Tomatoes | Peas | Artichokes | Fennel | Fines Herbes | White Wine Reduction

### **ROASTED CHICKEN BALLONTINE WITH MUSHROOMS & HERBS**

Potato Purée | Grilled Asparagus | Brioche | Sherry Cream

### **GRILLED LEMON THYME CHICKEN BREAST**

Salt-Roasted Potatoes | Watercress | Garlic Broccolini | Sundried Tomato  
Chicken Jus

### **DUKKAH-CRUSTED CHICKEN BREAST**

Whipped Labneh | Sumac Carrots | Burnt Honey Gastrique

### **CRISPY MAPLE-GLAZED DUCK BREAST**

Toasted Pearl Couscous | Spring Greens | Cold-Pressed Ginger & Carrot Vinaigrette

# ENTREE COURSE

## MEAT

### **CABERNET-BRAISED BLACK ANGUS SHORTRIBS**

Roasted Local Mushrooms | Crunchy Shallots | Sweet Corn Pearl Pasta | Red Wine Demi-Glace

### **SHENANDOAH FARMS “PASTRAMI STYLE” BEEF SHORT RIBS**

Bright Spring Bean Cassoulet | Crunchy Fried Alliums | Lemon Ginger Gremolata

### **GRILLED FILET OF BEEF**

Potato Cannoli | Roasted Mushroom Medley | Charred Spring Onions | Bordelaise

### **BRAISED BEEF SHORT RIBS**

Onion Soubise | Oxtail Ravioli | Peas

### **BALSAMIC GLAZED BEEF TENDERLOIN**

Crispy Potato Gratin | Broccolini | Green Onion Chimichurri

### **BRAISED LEG OF LAMB**

English Pea Purée | Vegetable Ragout | Sumac Carrots

## PLANT-BASED

### **ROASTED GOLDEN BEETS WITH BASIL COUSCOUS**

Watercress | Roasted Pepper Purée

### **HARISSA CAULIFLOWER WEDGE**

Black Eyed Peas | Tuscan Kale | Tahini

### **ARTICHOKE LASAGNA TWIST**

Sunchoke Chips | Spinach Ricotta

### **GARDEN RICOTTA GNOCCHI**

Fricassée of Seasonal Vegetables | Cream Pomodoro



# BUFFETS & DISPLAYS





# CUPS & HANDHELDS

## **“KFC” CONES**

Korean-Style Fried Chicken | Gochujang Glaze | Cilantro | Toasted Sesame Seeds | Radish

## **STREET CORN CUPS “ESQUITES”**

Tajin | Chipotle Crema | Cotija

## **SHRIMP TOASTS**

Toasted Pullman Bread | Sambal Aioli | Cilantro | Pickled Shallots

## **MAINE LOBSTER ROLL**

Buttered & Toasted New England Roll

## **LITTLE GEM CAESAR CUPS**

Garlic-Toasted Panko | Grana Padano

## **CEVICHE CUPS**

Red Snapper Ceviche | Leche de Tigre | Spiced Inca Corn Nuts

## **FRIED CHICKEN & WAFFLES**

Pennsylvania Maple Syrup

## **POSH MELTS**

Choose from:

### **Grilled Cheese with Smoky Collard Greens**

Remoulade

### **Cubanos**

Pulled Pork | Cured Ham | Swiss | B&B Pickles | Mustard

### **Short Rib & Fontina Melt**

Onion Jam | Horseradish

### **Portobello Melt**

Herbed Goat Cheese | Basil Pistou

### **Brie & Berry Jam**

Brioche | Mozzarella

## **FLATBREADS**

Choose from:

**Roasted Tomato & Three Cheese | Wild Mushroom & Ricotta | Pepperoni & Pickled Pepper | Virginia Ham & Arugula | Garlic Shrimp & Piquillo**

# PLATTERS & DISPLAYS

## **FARMERS MARKET DISPLAY**

Artisanal Domestic & Imported Cheeses | Antipasti Board with Dried & Cured Meats  
Local Farm-Fresh Crudites | Hummus | Grainy Mustard | Honey | Jam | Dried Fruits  
Cornichons | Pickled Vegetables | Crostini | Assorted Crackers

## **MEDITERRANEAN MEZZE DISPLAY**

Garden Crudites | Marinated Feta | Marinated Artichoke Hearts | Assortment of  
Olives | Miniature Falafel | Roasted Garlic Hummus | Tzatziki | Grilled Pita Bread

## **CHILLED SEAFOOD TOWER**

### **Rappahannock River Oysters**

Zesty Cocktail Sauce | Pink Peppercorn Mignonette | Lemons

### **Iced Crab Claws**

Key Lime Mustard Sauce

### **Spiced Jumbo Gulf Shrimp**

### **Petite Lobster Rolls**

## **COUNTRY HAM BOARD**

Shaved Edward's Country Ham | Pickled Seasonal Vegetables | Mustard  
Pimento Cheese | Red Pepper Jelly | Buttermilk Biscuits | Sesame Lavash

## **CHERRY GLEN MONOCACY ASH CHEVRE WITH SUMMER STONE FRUIT**

Crackers | Marcona Almonds | Farmers Honey

## **MEATBALLS**

Choose from:

### **Beef, Pork & Veal**

Swedish Style

### **Chorizo & Beef Albondigas**

Spanish Tomato Sauce | Micro Cilantro

### **Lamb Kofte**

Tzatziki | Muhammara | Mint

### **Thai Style Chicken**

Sriracha Aioli | Thai Basil

# ENTREES

All items available buffet or family-style

## **HONEY & FRESNO CHILE GLAZED SALMON**

Watercress | Napa Cabbage Slaw

## **“TRUE BLUE” MARYLAND CRABCAKES**

Old Bay Remoulade | Potato | Corn | Watercress

## **MISO-ROASTED COD FILET**

Baby Bok Choy | Mushroom Broth

## **SEARED ARCTIC CHAR WITH FENNEL CITRONETTE**

Pickled Shallots | Sugar Snap Peas

## **GRILLED LEMON CHICKEN BREAST**

Piquillo Peppers | Farmers Feta | Sweet Chicken Jus

## **GRILLED SUNDRIED TOMATO RUBBED CHICKEN BREAST**

Squash Ribbons | Herbed Goat Cheese | White Wine Reduction

## **SPRING CHICKEN FRICASSEE**

Roma Tomatoes | Peas | Artichokes | Fennel | Fines Herbes | White Wine

## **BRAISED BEEF SHORT RIBS**

Roasted Market Mushrooms | Crunchy Shallot & Ginger Gremolata

## **GRILLED HANGER STEAK**

Charred Pearl Onions | Butchers Bordelaise | Sea Salt

## **GRILLED BEEF FILET**

Fried Shallots | Garlic & Herb Compound Butter

## **HARISSA-RUBBED LEG OF LAMB**

Radishes | Mint | Pepitas | Pomegranate Molasses

# SIDES

All items available buffet or family-style

## **CREAMED CORN GRITS**

Amish Butter | Chives

## **ROASTED NEW POTATOES**

Baby Lacinato Kale | Lemon Zest | EVOO

## **WILD RICE & ORZO**

Seasonal Vegetables | Flat Leaf Parsley | EVOO

## **ROASTED GARLIC MASHED POTATOES**

Garlic Confit | Clarified Butter

## **HARICOTS VERTS**

Beets | Micro Greens

## **FIFTEEN VEGETABLES**

Roasted | Blanched | Raw

## **HONEY GLAZED CARROTS WITH HERBS & PISTACHIOS**

Mint | Chervil | EVOO

## **HEIRLOOM TOMATO MOSAIC SALAD**

Sunflower Shoots | R&S Basil | Avocado "Ranch"

## **THREE GRAIN GUAC**

Wheatberry | Pearl Pasta | Quinoa | Smashed Avocado | Cilantro | Lime

## **GARDEN FOCACCIA**

House Baked Focaccia with Herbs, Flowers & Vegetables

# INTERACTIVE STATIONS

These lively stations are chef-attended, providing a customizable and interactive experience for your guests.

## DUMPLINGS BAR

Choose from:

**Spicy Pork | Lemongrass Chicken | Sesame Shrimp | Shrimp Shao Mai | Vegan Edamame**

Chile Crunch | Scallion Soy Sauce

## BAO BUNS

Choose from:

**Sambal Chicken | Crispy Pork Belly | Spicy Shrimp | Wild Mushroom**

Radish Medley | Sriracha Mayo | Micro Greens | Sesame Seeds

## TACO TASTING

Choose from:

**Traditional Chorizo & Potato | Chicken Tinga | Beef Barbacoa | Rajas (Poblano & Oaxacan Cheese) | Carne Asada | Contemporary Duck Carnitas | Chicken or Beef Bulgogi | Sesame Tuna & Avocado | Roasted Cauliflower & Romesco**

## TEMAKI STATION

Hand rolls made-to-order, featuring nori or shiso leaves, sushi rice, cucumber, and choice of filling:

**Salmon & Avocado with Dark Soy & Micro Shiso | Tuna with Watermelon & Micro Radishes, Kewpie Mayo & Toasted Sesame Seeds | Smoked Shiitake & Enoki Mushroom with Lime Mayo**

## SLIDERS

Choose from:

**Baby Boursin Burgers**

Red Onion Jam

**Chicken Bahn Mi Burgers**

Sriracha Mayo | Bahn Mi Vegetables

**Salmon Burgers**

Tzatziki

**Pig-mento Burgers**

Ground Pork Patty | Pimento Cheese | Jalapeno Slaw

**Fried Chicken Slider**

Shredduce | Lemon Caper Mayo | House Pickles

**Impossible® Sliders**

Schredduce | Smoked Ketchup | Vegan Bun

# THEMED STATIONS

## ASIAN NIGHT MARKET

### **Beef Bulgogi Lettuce Wraps**

Ssamjang | Carrots | Radishes | Cilantro

### **Dumplings Bar**

Choice of Filling(s) | Scallion Soy Sauce

### **Sambal Chicken Bao Buns**

Chile Lime Mayo | Watermelon Radish | Sesame Seeds

### **Spicy Tuna Rolls**

Zesty Drizzle | Wasabi | Pickled Ginger

### **“KFC” Cones**

Korean-Style Fried Chicken | Gochujang Glaze | Cilantro | Toasted Sesame Seeds | Radish

### **Shrimp Toasts**

Toasted Pullman Bread | Sambal Aioli | Cilantro | Pickled Shallots

### **California Rolls**

Julienned Vegetables | Soy Sauce | Wasabi | Pickled Ginger

## MEZZE MARKET

### **Mediterranean Mezze Display**

Garden Crudites | Marinated Feta | Marinated Artichoke Hearts | Assortment of Olives | Miniature Falafel | Roasted Garlic Hummus | Tzatziki | Grilled Pita Bread

### **Mykonos Salad Cups**

Romaine | Olives | Tomatoes | Feta | Cucumber | Pepperoncini | Black Olive Vinaigrette

### **Grilled Vegetable Kabobs**

Peak-Season Vegetables | Balsamic Drizzle

### **Chef-Carved Pomegranate Glazed Lamb Shoulder**

Harissa Brown Sugar | Tzatziki | Charred Eggplant & Red Pepper | Sesame Buns

### **Grilled Chicken Souvlaki**

Mint Chimichurri

### **Honey-Glazed Carrots with Herbs & Pistachios**

Mint | Chervil | EVOO

## CLASSIC STEAKHOUSE

### **Chef-Carved Beef Tenderloin**

Pickled Vegetables | Roasted Potatoes | Balsamic Glaze | Assorted Rolls

### **Jumbo Spiced Cocktail Shrimp**

Zesty Cocktail Sauce | Lemon

### **Tuna Tartare**

Yellow Beet | Horseradish | Red Beet Chips

### **Little Gem Caesar Cups**

Garlic-Toasted Panko | Grana Padano

### **Cacio e Pepe Mac & Cheese Skillets**

Creamy Italian Cheese Blend | Black Pepper



# DESSERTS





# PLATED DESSERTS

## **STRAWBERRY GENOISE ROULADE**

White Chocolate Chantilly | Red Velvet Meringue | Strawberry Crèmeux | Edible Flowers

## **PASSIONFRUIT CREME BRULEE**

Coconut Meringue Kisses | Berries

## **RICH CHOCOLATE CUSTARD WITH MANDARIN**

Chocolate Crunch | Mandarin Gel | Chocolate Sponge | Mandarin Sorbet

## **TROPICAL BLISS**

Coconut Dacquoise | Mango Mousse | Macerated Papaya | Passion Fruit Sauce

## **COLD HONEYDEW SOUP**

Eastern Shore Honeydew | Coconut Diplomat Cream | Lemon Crumble

## **WHIPPED MASCARPONE GANACHE**

Sponge Cake | Raspberry Jelly | Raspberry Sorbet | Raspberries

## **COCONUT YUZU PATE**

Caramelized Black Sesame | Caramelized Pineapple | Coconut Pearls | Pineapple Foam

## **PISTACHIO FRANGIPANE TART**

Honey-Roasted Stone Fruit | Raspberry Sauce | Thyme Honey

# RECEPTION DESSERTS

## **ANGEL FOOD CAKELETTES**

Tropical Fruit Compote

## **CHERRY BLOSSOM CREAM PUFF**

Choux au Craquelin | Cherry Blossom Cream

## **FLOURLESS CHOCOLATE PAVE**

Dark Chocolate Ganache

## **CARROT PINEAPPLE BITES**

Coconut

## **RASPBERRY BUTTERCREAM PAVE**

Vanilla Buttercream

## **CHOCOLATE ROYALE BITES**

Chocolate Ganache | Genoise Sponge

## **PASSIONFRUIT MOUSSE BITES**

Coconut Dacquoise

## **LEMON PIE CREAM PUFF**

Choux au Craquelin | Toasted Meringue

## **CHERRY BLOSSOM PANNA COTTA**

Cherry Blossom Jelly

## **WHITE CHOCOLATE MOUSSE**

Raspberries

## **BLUEBERRY CAKELETTES**

Lime Macerated Blueberries

## **STRAWBERRY POT DE CREME**

Chantilly Cream | Strawberries

## **CHERRY BLOSSOM CHEESECAKE BITES**

Graham Cracker Crust



“SUCCESS IS MEASURED BY THE  
MEMORIES YOU CREATE.”

-THOMAS KELLER



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