

Raw Bar Canapé Menu

Bites (minimum 3 dozen)

oysters	pickled cucumbers . spicy spot prawn aioli	\$40 per dozen
noru crusted albacore tuna	sake emulsion . sesame . cilantro	\$38 per dozen
compressed watermelon "lollipops"	juniper berry . basil	\$30 per dozen
cured sockeye salmon	salt spring island goat cheese . rye crumble . dill	\$36 per dozen
lobster "rolls"	tarragon aioli . tomato relish . butter lettuce	\$40 per dozen
teriyaki glazed black cod	radish . scallion . sesame	\$39 per dozen
crispy bc spot prawns	togorashi salt . yuzu emulsion . chive	\$42 per dozen
hot house tomato bruschetta	cured olive . fresh mozzarella . basil	\$32 per dozen
mini beef burgers	truffle aioli . aged cheddar . shallot rings . watercress	\$37 per dozen
maple glazed pork belly skewers	hot mustard . house made pickles	\$34 per dozen
braised lamb shoulder tartlets	eggplant mousse . mint . chili	\$38 per dozen
parsley & winter squash aranchini	parmesan . truffle aioli	\$35 per dozen

Platters (minimum 10 people)

garden vegetable "planter"	coffee soil . herb aioli	\$8 per person
cheese board	wine jellies . rye crackers . berries . candied nuts	\$12 per person
chilled shellfish platter	wakame salad . spicy spot prawn aioli	\$16 per person
fruit platter	berries . melons . edible flowers	\$9 per person
antipasto	cured meats . assorted olives . marinated vegetables	\$15 per person
sushi & sashimi platter	miso paint . ponzu dipping sauce	\$16 per person



For more information please contact a member of the Raw Bar Management Team.

Raw Bar

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