



# Menu

W E E K E N D   O N   T H E   P L A Z A

## Small Plates

### "SIGH" SPARKLING CHEESE PLATE

*Chef's Selection of Three Local Cheeses*

*Champagne Pickled Golden Beet Cubes Champagne Pickled Strawberries,  
Marcona Almonds, Fig Jam, Crostini*

18.00

### EMPANADA TRIO

*Argentinean Beef, Haitian Chicken, Poblano and Cheese*

*Chilean Red Pepper Salsa*

*vegetarian option available 14.00*

### MAINE LOBSTER TARRAGON ÉCLAIRS

*Persian Cucumber Citrus Salad*

*Two each 16.00*

## Main Course

### HEIRLOOM TOMATO BURRATA SALAD

*Genovese Basil, Balsamic Pearls, Crunchy Salt, EVOO - gluten free*

16.00

### SPICEY ASIAN CHICKEN LETTUCE WRAPS

*Stir Fried Sesame Minced Chicken with Radish Matchsticks, Crunchy Pickled  
Carrots, Cucumber and Sriracha on Bib Lettuce*

*gluten free, Two each 14.00*

## Dessert and Sweets

### CINNAMON SUGAR CHURROS

*Chocolate Drizzle and Fresh Fruit Salsa*

8.00

### BOURBON BACON TRAIL MIX

*Applewood Smoked Candied Bacon Knot Garnish*

8.00

SIGH CHAMPAGNE BAR  
AND ELAINE BELL CATERING