



A GRAND AFFAIRE

Weddings

SPRING & SUMMER

Chef highlights

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Cheese Beignet



Appetizers

CHEESE BEIGNET

Parmigiano-Reggiano Beignet with Mt. Townsend Creamery New Moon Jack, White Truffle Powder

WATERMELON LOLLIPOP

Sweet Watermelon with Feta Cheese, White Balsamic, Mint, and Lava Salt

AHI TUNA TARTARE

Ahi Tuna, Cucumber Salsa Criolla, Passion Fruit Puree, Wonton Taco Shell

BEEF TATAKI

Seared Beef Wagyu in Tosa-Zu Sauce, Pillow Cracker, Enoki Mushroom, Avocado Puree, Curled Scallion

Salads

STRAWBERRY & BURRATA SALAD

Quinoa Salad with Fresh Strawberries and Burrata Cheese, Mint, Basil, and Candied Pine Nuts, Preserved Lemon Vinaigrette

MANY WAY CUCUMBER SALAD

English and Persian Cucumbers, Radish, and Arugula with a Citrus & Cucumber Juice Vinaigrette

WASHINGTON APPLE SALAD

Local Greens, Apple Medley, Candied Walnuts, and Sheep's Milk Feta Cheese with a Watercress Vinaigrette

PEACH SALAD

Grilled Peach, Charred Corn, Persian Cucumber, and Avocado Salad with Cilantro, Pepita Brittle, and a Scallion and Serrano Chile Vinaigrette

Entrées

RICOTTA GNOCCHI

Ricotta Gnocchi, Cipollini Onion, White Beech Mushroom & Pea Varietals with Shaved Parmesan, Vegetable Demi-Glace

COD "CHOWDER"

Grilled Cod over a Sweet Corn Puree with a Corn & Tomato Relish, Celery Root Puree, and Charred Haricots Verts Beans

CHICKEN

Al Pastor Style Roasted Chicken with a Cara Cara Orange Salsa, Oaxaca Cheese Pupusa and Tomatillo & Pepita "Mole", Elote Street Corn

FLAT IRON

Cuban Spiced Flat Iron Steak with a Charred Scallion & Sun-dried Tomato Chimichurri, Sweet Potato Hash, and a Shaved Brussels Sprouts Slaw

BEEF SHORT RIB

Slow Roasted & Grilled Beef Short Ribs with a Fresh Horseradish Gremolata, Flattened Duck Fat Potatoes, and an Asparagus & Pea Medley

Ahi Tuna Tartare



Beef Tataki

