

**INTRO AT ALL TABLES**

**NITRO POP**

*homemade popcorn blasted dipped in nitrogen topped with a powdered butter*

**TAPAS**

**LUMP CRAB CAKES**

*lump crab cakes topped with a pink aioli capsule and a lemon wasabi foam  
and garnished with micro green onion and mini crunchy rice crispies*

**MOZZARELLA CAPRESE**

*fresh mozzarella, hand picked cherry tomatoes, home  
grown basil skewered with an olive oil & balsamic pipette*

**CALAMARI IN A VESSEL**

*crispy calamari in a vessel with a marinara and tartar  
mini vessel on the side accompanied with a lemon caviar*

**FLYING PLANTAINS WITH MOJITO ON ICE**

*no strings attached smoking sweet banana plantain wrapped in bacon topped with mozzarella cheese  
and a touch of mint accompanied with a mojito popsicle shooter and sugar spun ball as garnish*

**JUMBO DECONSTRUCTED COCONUT SHRIMP**

*smoked jumbo shrimp bedded on a nitro coconut sorbet and topped with a mango chutney foam*

**BRUSCHETTA 2020**

*freshly squeezed tomato juice capsule bedded on a balsamic caviar accompanied  
with a basil powder and topped with crumbled garlic crouton and a micro basil*

**MINI KOBE BEEF GOURMET BURGERS**

*topped with American cheese, pancetta, boston bibb lettuce and a plum  
tomato slice accompanied with ketchup, mayo, and dijon honey mustard*

**CHURASSCO SKEWERS**

**BONELESS LAMB CHOPS**

**DUCK CONFIT TAQUITOS**

**DESSERT MENU ON EDIBLE PAPER**

**HED KANDI POPPING DIP N' DOTS**

*signature ice cream blasted with nitrogen paint  
gun spun with HED KANDI pop rock garnish*

**CHOCOLATE STRAWBERRIES**

*deconstructed strawberry capsule paired with a  
chocolate air and topped with crushed peanuts*

**VANILLA GELATIN WITH BREAD PUDDING GELATIN**

**COTTON CANDY PARADISE**

*café con leche, strawberry, and mango flavored cotton candy*

**FRUIT COCKTAIL AIRS**

**BILL AT END**

**DRAGON PUFF**

*everyone receives this with their bill, eat it, and smoke out  
of their mouths. It will be a merengue mint flavored*