



JOURNEY – MAY 15, 2026

Charcuterie Display

Local and Imported Cured Meat and Cheese
Accompaniments, Crackers and Fresh Baked Bread

Fresh Fruit Skewers

"Be Good to Yourself Grain Bowl"

Farro | Roasted Squash | Kale | Pistachio | Feta | Pomegranate Seeds | Sherry Vinaigrette

Hot Appetizers

"Faithfully Firecracker" Crispy Shrimp Tempura | Tamarind Chili Caramel

"Lovin' You is Easy" Beef & Cilantro Empanada | Cilantro Lime Crema

"The Party's Over" Pork Belly Burnt Ends | Soy Ginger Glaze | Crispy Shallots

Small Plates

"Lights in the City"

Crispy Pork & Shrimp Shumai

Banana Ketchup Sweet Chili Dip

"Feeling That Way Tuna"

Crispy Nigiri Rice | Spicy Tuna

Furikake | Spicy Aioli | Tobiko

"City by the Bay" Taco Stand

Birria | Al Pastor Chicken | Adobo Mushrooms (Burnt Corn)

Consume | Cilantro Relish | Charred Pineapple Salsa | Vegan Poblano Crema | Pickled Red Onions

"Send Her My Philly"

Short Rib Cheesesteak | Charred Onions

Provolone Fondue | Shishito Aioli

"Who's Crying Now" Nashville Hot Fish

Crispy White Fish | Nashville Hot Spice | Tartar Dill Ranch | Toasted Brioche

Sweet Treats Display

Beverage

Complimentary Alcohol, Draft Beer, Wine and Fountain Soda and Water