

# madres

## KITCHEN

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### FARM TO FORK

## Holiday Menu

### Artisan Cheese and Charcuterie Board

A beautiful selection of local cheeses, including:  
Ash Tomme and Smoked Curado goat cheeses from Quillisascut Farm &  
Beecher's Handmade Cheese in Seattle, WA  
charcuterie display of Prosciutto, salami and serrano ham  
La Panzanella gourmet crackers

### Gingered Shrimp and Sweet Potato Cake

Vietnamese inspired gingered shrimp and sweet potato cakes. Topped with  
sweet chili sauce and fresh green onions

### Potato Croquettes

Curried sweet potatoes with corn and green onion. Crispy and creamy.  
Decadently delicious! Served with house  
made chipotle dipping sauce  
(veg)

### Bacon Wrapped Dates with Blue Cheese

Presented on bamboo skewers with reduced balsamic drizzle. 2 pieces per  
serving

### Spanish Chorizo and Prawns

Garlic and parsley marinated prawns with sliced Spanish chorizo.  
Lemon-caper aioli  
(gf)

### Stuffed Mushroom Caps

Mushroom caps filled with Pecorino Romano, garlic, parsley and bread  
crumbs.  
(vegan)

### Mama's Arancini

Decadent risotto bites filled with fresh mozzarella, kalamata olives and zesty  
Mama Lils peppers. Served with red bell pepper mousse  
veg)

