



SIT DOWN DINNER

COCKTAIL HOUR

CHOOSE 3 OF THE FOLLOWING:

TOMATO AND FRESH MOZZARELLA ON PESTO CROSTINI

OYSTERS ON THE $\frac{1}{2}$ SHELL WITH CUCUMBER CARROT SALSA AND SIRACHI

SEARED AHI ON A WON TON CHIP WITH CUCUMBER SALSA, RED CHILE AND WASABI
AIOLI

SCALLOP SPOONS WITH AVOCADO, FRIED JALEPENO AND CHIPOLTE BUERRE BLANC

SHRIMP AND SHITAKE SPRING ROLLS WITH PLUM SAUCE

GREEK INFLUENCED CHICKEN SAUSAGE STUFFED MUSHROOMS

WILD MUSHROOM PIZZA WITH PROSCUITTO, SMOKED MOZZARELLA, WHITE GARLIC
SAUCE AND BASIL

MENU "A"

MANILA CLAM CHOWDER WITH CHEDDAR CHIVE BISCUITS

TOMATO AND FRESH MOZZARELLA WITH ARUGULA, BALSAMIC SYRUP AND BASIL OIL

"intermezzo"

VEAL MEDALLION, WITH KING CRAB, ASPARAGUS AND CHORON SAUCE

WILD RICE, LEEK AND SPRING PEA PILAF

FRESH BAKED BREAD SELECTION

GERMAN CHOCOLATE TERRINE ALA MODE WITH COFFEE ICE CREAM, CHOCOLATE, AND CARAMEL RUM SAUCE

MENU "B"

CORN BISQUE WITH SEARED SCALLOP, CRÈME FRAICHE, AND BASIL OIL

DATE, SHAVED CELERY AND CANDIED PECAN SALAD WITH GORGONZOLA DOLCE AND WHITE BALSAMIC VIANIGRETTE

"intermezzo"

RACK OF LAMB WITH FRESH MINT, PINK PEPPERCORN SAUCE
ASPARAGUS TIPS BABY CARROTS

FRESH PEA RISSOTTO

FRESH BAKED BREAD AND BUTTER

LEMON PUDDING CAKES WITH APRICOT AND HUCKLEBERRY SAUCE

MENU "C"

ASPARAGUS SOUP WITH KING CRAB, CHIPOLTE CREAM AND CILANTRO GREMOLATA

BABY BEET SALAD WITH ORANGE SEGMENTS, MACHE, CHEF'S CHEESE SELECTION, SPICED PISTACHIO,
AND CITRUS VINAIGRETTE

"intermezzo"

FILET OF BEEF WITH FRESH MORREL, CABERNET SAUCE AND TRUFFLE GNOCCHI WITH REGGIANO

FRENCH BEANS AND BABY CARROTS

FRESH BAKED BREAD AND BUTTER

VANILLA BEAN ICE CREAM WITH BERRIES AND CHAMBORD
HAZELNUT COOKIES AND TRUFFLES

MENU "D"

WILD MUSHROOM SOUP WITH CROUTON AND CHIVE CRÈME FRAICHE

BABY GREENS WITH STRAWBERRIES, CUCUMBER, GOAT CHEESE, CANDIED PECANS AND STRAWBERRY
VINAIGRETTE

"intermezzo"

HALIBUT FILET WITH GOLDEN PEPPER BUERRE BLANC

&

DAY BOAT SCALLOPS WITH PANCETTA AND GREMOLATA

SPRING VEGETABLE GARNISH

YUKON GOLD POTATO PEARLS

FRESH BAKED BREAD AND BUTTER

HAZELNUT POT AU CRÈME WITH WARM CHOCOLATE GANACHE AND BISCOTTI