

dinner

sample menu

canapes & hors d'oeuvres

- chicken 'lollipops', sweet plum dipping sauce
- deep-fried quail, garlic, fennel seeds
- balsamic duck, fig, chinese pancake
- figs, rosemary mascarpone, san denielle prosciutto
- blackened beef carpaccio, chilled foie gras, aged rum jelly
- skewered beef tenderloin, grape tomatoes, pearl onion
- steak tartar, crostini, caper mayonnaise
- frenched lamb chops, date glaze
- grilled shrimp, pastry cups, minted green pea puree
- tuna tartar, wasabi crème fraîche
- lobster, grapefruit sections, citrus dressing, mint leaves
- steamed black tiger shrimp, marie rose sauce
- buffalo mozzarella, grape tomatoes, basil, chervil, olive oil
- soba noodles twirled on a silver fork, crunchy vegetables, sesame seeds, chilies
- baked brie rolls, blackberry compote
- crêpes, wild & domestic mushrooms, french brie
- goat cheese, crisp pastry, cracked pepper, pistachios
- tempura bouquet ~ baby zucchini, green beans, sweet potatoes
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto
- sake cup filled with a spicy gazpacho soup
- goat cheese baked in crisp pastry with cracked pepper & pistachios
- bamboo skewered capon breast with chili flakes, grilled mango & curry dipping sauce
- toasted walnut bread with gorgonzola & fig compote
- peking duck spring rolls with chinese cabbage & scallion stuffing
- caesar bites: heart of romaine, pancetta & parmesan, creamy garlic
- bite sized savory crêpes with wild & domestic mushrooms & french brie
- chilled cucumber soup shooters with crème fraiche & tomato vodka sorbet
- italian bread crostini with fresh tomatoes, new virgin press olive oil & leafy oregano
- bite sized brioche, whipped mascarpone, topped with orange marmalade & orange zest
- beef satays, spicy indonesian peanut sauce
- potato latkes, crème fraîche, smoked salmon
- shrimp dim sum
- thai rice paper rolls, red plum dipping sauce

s o u p s

- summer tomato, avocado, spicy tequila sorbet
- green gazpacho, tomato grappa sorbet
- leek, new potato
- cucumber, dill, vodka tomato sorbet
- lobster consommé, shellfish ravioli
- cauliflower, provimi veal meat balls, potato gnocchi, herb cream
- brodo, mushrooms, parmesan crostini
- butternut squash, apple
- silken corn chowder
- cream of wild & domestic mushroom
- cream of celery root, red pepper crème
- cream of tomato, basil scented whip cream, oversized crouton

s a l a d s

- arugula, black mission figs, parmesan tuile, duck liver crostini
- lobster, citrus salad, chervil, avocado, sweet onion, grape seed oil dressing
- kale, mint, baby peppers, jalapeno, meyer lemon, olive oil, sunflower & pepita seeds
- wild & domestic mushroom rocket salad, oven dried tomatoes, grilled rosemary focaccia
- baked ricotta, heirloom tomato, basil, garden herbs, edible flowers, extra virgin olive oil & fleur de sel
- cantaloupe, watermelon, cucumber, greek feta, niçoise olives, olive oil, fleur de sel, micro herbs
- endive, arugula, watercress, pears, toasted pecans, Roquefort
- white & green asparagus, mango, herb salad, citrus fruit and walnut oil dressing
- pickled baby beets, late harvest tomatoes, roquefort, palm & coconut sugar, unfiltered olive oil, micro basil
- fresh burrata, tomato ceviche, basil, garden herbs, edible flowers, extra virgin olive oil & fleur de sel

s t a r t e r s

- antipasto: prosciutto, peppered cantaloupe, olives, homemade breadstick
- potato & leek latkes, smoked salmon, crème fraîche, salmon pearls, grilled lemon, garden chives
- smoked duck breast, watermelon, watercress, honey champagne dressing
- beef carpaccio, buffalo mozzarella, oven cured tomatoes, whole roasted garlic, basil leaves, olive oil
- warm crab cakes, chili corn salsa, coriander sprouts, lime vinaigrette, red pepper aioli
- niçoise: seared tuna, french beans, fingerling potatoes, poached egg, tapenade vinaigrette
- butternut squash agnolotti, roasted oranges, sage crème
- ricotta gnocchi, fresh sage, lemon, butter, aged reggiano parmesan
- warm salad of heirloom carrots, avocado, oranges, coriander, pickled onion
- arugula, sweet buffalo mozzarella, striped beets, charred vidalia onion, tapenade vinaigrette
- butternut squash agnolotti, frisée, bread crumbs + potato gnocchi puttanesca
- spinach & ricotta ravioli + orecchiette, pancetta, peas, olive oil
- mushroom agnolotti, truffles + angel hair pasta, shrimp

m a i n s

cornish hen stuffed with rice, mushrooms, herbs
roasted shallots, beets, steamed haricots verts

chicken roulade, spinach & asiago cheese, lemon butter sauce
fingerling potatoes, asparagus, truffle vinaigrette

beef duo ~ tenderloin & braised, cabernet jus
potato galette, creamed corn, cauliflower croquette

oven roasted provimi veal chop
shelled canellini beans pancetta, gypsy peppers, arugula salad, truffle aioli

seared pork tenderloin medallions, wild & domestic mushroom
smoky bacon, imported paprika, triple cream sauce, sautéed spätzle

rack of lamb, honey-herb crust
potato pancake, baked eggplant, cucumber yogurt salad, aged feta

halibut, haricots verts, niçoise olives, heirloom cherry tomatoes
olive oil, fingerling potatoes, garlic crostini

miso and maple glazed black cod, japonaise rice cake, sun dried tomato aioli
marinated baby cucumber, steamed chinese broccoli

ancient grains cake, portobello mushrooms, vine tomatoes, coconut corn

mushroom risotto cake, asiago, porcini cream, frizzled leeks, shaved parmesan
grilled vegetables

d e s s e r t s

- tahitian vanilla crème brûlée, crunchy caramel crust
- warm black mission fig & raspberry crostata
- mulled wine poached pear, white chocolate sauce
- pear tart, champagne sorbet
- niagara plum crostata, armagnac ice cream
- tiramisu: lady fingers, espresso, rum, mascarpone
- summer bread pudding, mixed berries, vanilla crème anglais
- caramel mousse with cognac sautéed pears in a trifle bowl
- apple rose puff pastry, crème anglaise
- mille feuille: thin puff pastry & crème pâtissière