

menu
27 may

hors d'oeuvre

(choose 3)

- * mini crab cakes w/ citrus aioli
- * parma ham rolled green asparagus
- * ahi tuna tartare on wonton
- * crostini w/ beet tapenade
- * sweet corn cappuccino (frothy soup)
- * bleu cheese & pistachio wrapped grapes
- * smoked salmon rolls w/ horseradish & baby spinach

appetizer

- * pan-seared scallops w/ fennel pollen, sun-choke cream, slow-roasted tomatoes & leek julienne
- * beef carpaccio w/ arugula, tomatoes, parmigiano cheese, pinoli & truffle oil
- * heirloom tomatoes w/ buffalo mozzarella, basil & balsamico
- * lobster bisque w/ vanilla and parmigiano bread stick

main

- * sonoma lamb racks w/ zinfandel sauce, farmer's market ratatouille & potato truffle cigar
- * duck breast w/ port wine & tarragon sauce, chanterelle lasagne & grilled asparagus
- * olive-oil poached halibut w/ champagne sauce, purple potato puree & fried baby spinach
- * filet mignon w/ wild mushroom risotto & pinot noir sauce and roasted vegetables
- * chicken breast stuffed w/ sun-dried tomatoes, basil & goat cheese, balsamico, glazed shallots & herb-mash

dessert

- * baked dark chocolate gateau w/ cherry compote & white espresso foam
- * creme brulee w/ forest berries & raspberry sauce
- * lavender pannacotta w/ citrus & mint salad
- * white chocolate mousse w/ balsamico strawberries
- * apple crepe w/ cinnamon ice cream & calvados

