

Dinner Party Sample Menu

HORS D'OEUVRES

Curry-Cured Salmon Raita with Chickpeas Wrapped in Crispy Wonton

Napoleon, Barcelona Polenta Cake, Fig Puree, Serrano Ham, Manchego Cheese

SOUP

Wild Mushroom, Goat Cheese Quenelle, Sauteed Mushrooms, Short Rib Medallion, Prosciutto

Carrot-Saffron, Buttered Crouton and Creme Fraiche

SALAD

Shaved Fennel, Apple & Celery Heart, Tellicherry Pepper and Extra Virgin Olive Oil

Roasted Golden Beet and Blood Orange, Spicy Greens with Sherry Vinaigrette

MAIN

Molasses Glazed Duck Breast, Celery Root Puree, Apple Chutney

Herb Crusted Salmon, Cedar-Roasted, Chive Oil, Bacon and Vegetable Lentils

Olive Oil Poached Cod, Broccoli Rabe and Roasted Tomatoes

Cabernet Slow Roasted Short Ribs, Pumpkin Orzo Venison Tenderloin, Madeira Green Peppercorn Sauce, Sauteed Swiss Chard

Rack of Lamb, Crispy Polenta, Wild Mushroom-Mustard Sauce, Bacon Brussels Sprouts

DESSERT

Chocolate Pot de Creme with Port-Chocolate Bouchon

Citrus Cake with Ginger Custard, Caramelized Apricots