

gala dinner

sample menu

CHILLED HORS D'OEUVRE

- Coconut & Thai Chile Shooter with Black Sesame Seeds**
- "Lobster & Ice"** Blood Orange Ice Cubes with Poached Maine Lobster
- Lotus Root Chips** with Ahi Tuna, Shiso and Wasabi Crème
- Smoked Venison** with Port Poached Figs and Dark Chocolate Shavings

HOT HORS D'OEUVRE

- Pan Seared Diver Scallop** with Vanilla Roasted Pineapple Relish on Bamboo
- Poached Monkfish** with Braised Leeks and a Meyer Lemon Beurre Blanc
- Cardamom Dusted Sea Scallops** with a Tangerine and Basil Broth
- Roasted Summer Creek Lamb Marinated in Madeira** with Creamy Morel Ragout on a Brochette

FIRST COURSE

- Fennel Gazpacho with a Salad of Lobster**
Fennel Gazpacho with a Salad of Lobster, Tomato Concasse, Toasted Almonds and Saffron Yogurt

ENTRÉE

- Truffle Honey Roasted Duck and Pan Seared Black Bass**
Truffle Honey Roasted Duck and Pan Seared Black Bass, Fondant Potatoes, Wild Mushrooms Scented with Shallots, Poached Garlic and Vidalia Onion Broth
- Black Truffle Infused Israeli Couscous and Wilted Greens Filled Artichokes**
Served with Butter Poached Spinach and Madeira Crème

DESSERT

- Cappuccino Panna Cotta**
Presented with Whipped Cream, Chocolate Garnish and Chocolate Biscotti
- Freshly Brewed Decaffeinated Columbian Coffee and Gourmet Tea Service**

