

RECEPTION

Tuna Medallions with Fruit Salsa
Roast Beef Roses with Horseradish Cream
Prosciutto with Goat Cheese & Dried Fruit
Smoked Salmon Roll with Nori Leaves & Cream Cheese
Tomato & Mozzarella with Pesto & Basil
Tattinger Brut “La Francaise” Reims, France

LUNCHEON

Appetizer Trio

Fois Gras sur Brioche, Pear Chutney, Port Reduction
Tuna Tini with Seaweed Salad
Jumbo Crabcake with Poppy Seed, Hot Red Pepper Sauce

Soup

Classic Lobster Bisque, Lobster Custard

Salad Gourmande

Frisse Salad, Smoked Muscovy Duck, Roquefort Crumbles, Sauteed Serrano,
Dried Figs, Candied Walnuts, Champagne Vinaigrette

Poisson

Feuillete de Fruits de Mer
Lobster, Shrimp, Scallops, Fennel in Puff Pastry, Vermouth & Chive Cream

Intermezzo

Lemon Sorbet with Mint

Entree

Filet de Boeuf Grille of Grilled Beef Tenderloin, Portobello Mushrooms,
Potato au Gratin, Green Peppercorn Sauce

Trilogy of Sweets

Vanilla Bean Pot de Crème with Wild Berries
Red Velvet Cupcake with Cream Cheese Frosting
Flourless Chocolate Cake with Praline Crème, Crystallized Violet
Tattinger Brut “La Francaise” Reims, France

WINES

Viña Doña Paula “Los Cardos” Tupungato Mendoza, Argentina (Merlot)
Chateau Ste. Michelle, Columbia Valley Washington (White-Riesling)
Michel Lynch, Bordeaux, France (Sauvignon Blanc)