



Autumn 2009 Seated Dinner Menu

Appetizer Selections:

Watercress, endive, pecorino and toasted walnut salad with shaved gala apples

Mixed organic greens with a gorgonzola flan, purple and gold beets

Cream of pumpkin soup with sea scallops and chive oil

Poached lobster salad with baby bibb, hearts of palm and avocado, lobster cappuccino

Butternut squash ravioli with beurre noisette and crumbled amaretti

Puff pastry vol au vent filled with chevre and black mission figs

Entrée Selections:

Oven roasted poussin stuffed with wild mushrooms, Armagnac sauce and haricots verts

Tournedos of beef with a Syrah reduction, potato and celeriac gratin, horseradish foam

Provencale baby lamb au jus with caponata, black olive tapenade and spinach timbale

Pan seared veal medallions with Madeira sauce, baby carrots and cipollini onions

Filet of black cod with a Riesling sauce, leek risotto and pencil asparagus

Grilled hamachi with a spiral of soba noodles, scallions and cucumber in a ginger broth

Desserts:

Chocolate trio tasting plate

Pear strudel with rum raisin sauce

Cranberry meringue with whipped cream

Classic apple tart tatin, vanilla ice cream