

— A DISTINCTIVE AFFAIR TO REMEMBER PLATED DINNER —

# menu

## east meets west

### PASSED HORS D 'OEUVRES

Signature exotic Wild Mushroom Dumplings, Raspberry Ginger sauce  
Duck Confit Crepe, Gorgonzola Cream  
English Cucumber Cups filled with Thai Beef Salad  
New England style Lump Crab pillows, Lemon Aioli, Chive batons  
Rosemary Skewer with Fresh Mozzarella, Artichoke, Grape Tomato, fresh Basil, Olives

### STATIONARY HORS D 'OEUVRES

Pate Trio of Chicken Liver, Campagne and Duck with Port  
Seasonal Fruit Chutney, Grain Mustard, Cornichons, pickled Red Onions,  
Bruschetta, sliced Baguette

### FIRST COURSE

Blanched Asparagus, aged Parmesan, Egg, Lemon and Truffle Oil,  
pickled Onion and micro greens  
  
Artisanal Breads, whipped Butter, herbed Olive Oil

### ENTREE

Gremolata encrusted Filet Mignon, Shallot, Onion, Red & Balsamic Vinegar Marmalade  
Or  
Pan seared Chilean Sea Bass, Citrus Beurre Blanc, Shiitake relish  
  
Quinoa, roasted Cherry Tomatoes, Tarragon, Edamame  
  
Grilled Shitake, Sugar Snap Peas, Veggie Sweet Pepper

### DESSERT

Chocolate pot au Crème  
Peach and Strawberry Cobbler, whipped Cream

