



Dinner Party Menu

HORS D' OEUVRES

served family style

Potato Croquettes

Imported Cheeses

Tarte Flambe

creme fraiche, applewood smoked bacon, caramelized onions & gruyere

SOUPE/ SALADE

choice of

Three Onion Soup

Mixed Field Greens

tomatoes, caramelized onions, gouda, sunflower seeds & champagne vinaigrette

ENTREE

choice of

Grilled Pork Chop

broccolini, roasted red peppers, cranberry chutney & red wine demi

7oz Tenderloin Filet

bearnaise, asparagus & yukon gold mashed potatoes

Grilled Salmon

creamed leek-swiss chard, fennel-basil slaw, salmon roe & blood orange vinaigrette

Duck Confit

mustard glazed vegetables, brandied apricot compote & duck jus

Eggplant Napoleon

tomatoes, garden greens, chevre & balsamic reduction

LES DESSERT

served family style

Sampler

chocolate souffle roulade, nutella crepe
& maple mascarpone cheesecake