



Passed appetizers

Crab cakes with tarragon aioli
Cornmeal blini with house smoked salmon, cucumber relish & dill crème fraîche
Grilled mint marinated lamb loin brochettes with romesco
Wild mushroom & fontina tartlets
Brioche toasts with duck liver mousse & fig marmalata
Three cheese fondue with grilled acme levain

First Course

Puree of Jerusalem artichoke soup with truffle oil & shaved parmesan
Baby Lolla Rosa lettuces with candied hazelnuts, roasted pears, Manchego cheese & Champagne vinaigrette

Second Course

Butter poached lobster & shrimp
with mascarpone ravioli, snap pea-baby carrot ragout & lobster butter
Grilled filet mignon
with sauce bordelaise, artichoke heart-mushroom duxelles & creamed spinach soufflé
Grilled quail
stuffed with prosciutto, sage served with truffled potato gratin & buttered haricot verts
Butternut Squash Torta
with chestnut, pecan, sage stuffing served with buttered chard, fonduta, red wine sauce,
pearl onions and crispy oyster mushrooms

Desserts

Warm chocolate budino with vanilla ice cream & caramel sauce
Apple galette with whipped crème fraîche