AUTUMN MENU

October and November 2014

Please choose either a Three-Course Full Dinner or a Two-Course Light Supper

FIRST COURSE SELECTIONS

Cumin Scented Grilled Prawns Pickled Tomatillo and Dill Gazpacho

Torn Basil and Celery Rib Salad

Grilled Radicchio Salad

Arugula, Manchego, Shaved Apple Aged Balsamic, Candied Pistachios

Roasted Beet Salad

Bull's Blood Micro Greens, Shaved Heirloom Carrots Toasted Sunflower Seeds, Orange and Coriander Vinaigrette

Soup du Jour

ENTRÉE SELECTIONS

Roasted Tenderloin of Beef

Celeriac and Parsnip Budino, Caramelized Brussels Sprouts Apple Brandy Demi-Glace

Atlantic Salmon

Quinoa, Cucumber, Tomatoes Kohlrabi Salsa Verde

Pan-Seared Chicken Breast

Persimmon, Jerusalem Artichoke, Wilted Spinach Pomegranate Molasses

Roasted Japanese Eggplant

Stuffed with Goat Cheese, Roasted Squash, Pears and Sautéed Kale Set on Saffron-Scented Couscous, Roasted Cauliflower White Wine Poached Raisins, Mint Pesto

Seasonal Special Entrée

DESSERT SELECTIONS

Quince and Apple Tarte Tatin Calvados Caramel, Crème Fraîche

Flourless Pecan Chocolate Cake Bourbon Toffee Sauce, Chantilly Cream

> Seasonal Berries Crème Fraîche

House-Made Chocolate Chip Cookie Plate

COCKTAIL SERVICES

TASTES

Marinated Olives

Fried Edamame Dusted with Wasabi Salt

Sweet and Savory Fall Spiced Almonds

SALON SAVORIES AND SWEETS

Foie Gras en Bocal Preserved in Mason Jars, Quince Gelée Brioche Toast Points

> Poached Shrimp Cocktail Classic Cocktail Sauce

Antipasti Trio Whipped Feta with Olive Oil and Oregano Caponata with Goat Cheese Moroccan-Spiced Dip with Sesame Seeds Accompanied by Lavosch

Smoked Salmon Rillette Fines Herbes Profiterole, Lemon Scented Crème Fraîche

Artisan Cheese Plate

House-Made Chocolate Chip Cookie Plate

SIGNATURE COCKTAILS

Diamond Cosmo Citron Vodka, Cointreau, Lime Juice

Champagne Cocktail Royale Champagne, Chambord Soaked Sugar Cube

> **Don Juan Derby** Bourbon, Grapefruit, Honey