



# Seated Dinner Menu

## The Cocktail Hour

### Tray Passed Hors d'oeuvres

Presented on unique platters with creative garnishes

### Japanese Hamachi

Japanese Amerjack with yuzu passion fruit and pickled serrano peppers served in Asian spoons

### Grilled Spring Lamb Lollipops

With cilantro and mint chutney

### Eggplant Parmesan Bites

With arugula pesto

### Modern Deviled Egg

With crispy prosciutto served in a porcelain egg with a wooden spoon

## The Dinner Hour

### Seated Dinner

#### Artisan Bread Baskets

Fresh baked nine grain rolls, olive oil and sea salt crusted focaccia and sliced ciabatta bread served with black olive and sundried tomato spread and creamy butter with smoked sea salt placed at the tables

### Salad Course

#### Fromage de Chevre Salad

Fried goat cheese salad with frisee, spinach, charred orange rings, shaved raw chiogga beets and du puy green lentils dressed with a shallot sherry vinaigrette

### Dual Entree

#### Modern Surf and Turf

Sous Vide Garlic Beef Tenderloin with citrus, fresh herbs, and black current demi glace and Chilean Sea Bass Papilotte with spinach, tomato, fried garlic and lemon butter, accompanied by Robuchon potatoes, grilled asparagus and baby carrots

### Vegetarian Entree Option

#### Sweet Potato Wellington

Mushroom, caramelized onion and spinach, duxelle red wine demi glace accompanied by grilled asparagus and baby carrots

### Decadent Dessert Course

#### Trio of Desserts

- Petite Tiramisu Cake
- Petite Vanilla Cannoli
- Blood Orange Panna Cotta