

SAMPLE DINNER MENU

RECEPTION

Lobster Salad, Brioche, Lemon Aïoli, Dill

Mini Blackened Shrimp BLT

Foie Gras Torchon, Onion Jam, Raspberry Gatrique, Toasted Hazelnut

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Crab-Stuffed Baby Artichoke Heart, Saffron Aïoli

Pancetta and Basil Wrapped Shrimp, Balsamic Glaze

Pork Belly Bite with Pickled Pearl Onion, Hard Cider Sauce

DINNER

SEARED DIVER SCALLOP

Golden Cauliflower Purée, Brown Butter Beurre Blanc, Tomato Provençal Relish

RED AND YELLOW BELGIAN ENDIVE, FRISÉE

Port Wine-Poached Pears, Candied Walnuts, Goat Cheese Crumbles Honey Vinaigrette

PETITE PAN-SEARED FILET MIGNON and PAN-SEARED HALIBUT

Blue Cheese Demi-Glace, California Citrus Beurre Blanc

Montage Hearth Breads and Butter

SEA SALT CARAMEL TORTE

Caramel Apples, Caramel Ice Cream Sandwich