

Just Put It In Your Mouth...

Friday March 25th, 2016

Tray Passed Hors d'oeuvres

*Maple Chili Glazed Salmon Lollipops
Vegan Citrus Quinoa Beet Salad in Endive Point
Pepper Seared Filet Mignon on Crostini with Horseradish Cream & Chives*

Amuse Bouche

*Mozambique Peri Peri Sea Scallops with Sweet Corn Pernod Broth & Wasabi
Caviar*

Salad

*Black Kale & Sweet Butter Lettuce
Pink Grapefruit, Avocado, Toasted Hazelnuts, Cucumber, & Shaved Pecorino
Romano Cheese tossed with Champagne Shallot Vinaigrette*

Intermezzo

Prosecco & Lemon Sorbet with Micro Mint

Entree

*Coriander & Sesame Crusted Seared Ahi
Lemon Oil, Pan-Fried Toasted Coconut Rice Cake, & Garlic Asparagus
Or
Slow Braised Short Ribs
Mushroom Red Wine Sauce, Goat Cheese Mashed Potato, & Garlic Asparagus*

Dessert

Double Chocolate & Caramel Turtle Trifle with Meyers Dark Rum Drizzle

Vegetarian Option Available