

FORMAL DINNER

HORS D' OEUVRES

Assorted Potato Cups

Crème fresh and caviar with micro onion sprout.

Salmorejo Shrimp

Grilled tiger shrimp in a New Mexican chili marinade.

DINNER

Walnut Salad

Sliced Bartlett pears and gorgonzola cheese on a bed of arugula with a walnut vinaigrette.

Shrimp Bisque

This cream based soup is made with roasted shrimp shells simmered in stock with celery, carrots, onions, parsley, thyme, white wine and chunks of shrimp. Reduced and thickened to velvety smoothness.

Tenderloin with Red Wine Sauce

Whole beef tenderloin grilled and served with a shallot and syrah reduction.

Potato Pave

Thinly sliced potatoes layered with cream, white truffle oil, sea salt, and pepper, and baked in heavy cream.

Assorted Baby Vegetables

Seasonal baby vegetables with pearl onions, thyme, marjoram and parsley.

Bread Basket

An assortment of freshly baked rolls and savory breads, served with whipped butter.

Chocolate Flourless Cake

With chai whipped cream.