

1 FIRST COURSE *(Host chooses two)*

Crispy Duck Confit Eggrolls

Served with peanut curry and chile-lime dipping sauces

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The Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

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Salad of Raspberries & Ricotta Salata Cheese

Suncore salad greens and grilled avocado, tossed with apricot marmalade vinaigrette and Marcona almonds

2 SECOND COURSE

Grilled Lamb Strip Loin

Accompanied by sour cream gold potatoes with chorizo & scallions, garden vegetable melange and Chianti demi glace

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Sliced Tenderloin of Beef

Slowly roasted on the exhibition rotisserie; served with Maytag blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

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Grilled Atlantic Salmon

Plated with polenta fries, grilled artichokes, kalettes & baby carrots, tomato-kalamata relish, preserved lemon coulis.

3 THIRD COURSE

Strawberry Pistachio 'Shortcake'

Freshly baked split muffin, sweetened mascarpone, Grand Marnier syrup, candied pistachios

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Warm Chocolate Chip-Walnut Gateau

Espresso-orange zest gelato, chocolate tuile

**\$46 per person
plus tax and gratuity**