

# PLATED DINNER MENU: GOLD



## 1 FIRST COURSE *(Host chooses two)*

### **Crispy Duck Confit Eggrolls**

Served with peanut curry and chile-lime dipping sauces

.....

### **The Caesar Salad**

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

.....

### **Poached Pear & Alp Blossom Cheese Bruschetta**

Spinach, radicchio & Belgian endive tossed in warm Port wine vinaigrette with pancetta ring and candied walnuts

## 2 SECOND COURSE

### **Grilled Lamb Strip Loin**

Accompanied by smashed gold potatoes, wilted winter greens and crispy onion strings, Dijon-green peppercorn sauce

.....

### **Sliced Tenderloin of Beef**

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

.....

### **Grilled Atlantic Salmon**

Plated with polenta fries, garden vegetable mélange, tomato-kalamata relish, and preserved lemon coulis

## 3 THIRD COURSE

### **Pear Upside Down Cake**

Sour cream lemon gelato, autumn spice crème anglaise

.....

### **Triple Chocolate Croissant Bread Pudding**

Grand Marnier whipped cream, chocolate shavings

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