

PLATED DINNER MENU: GOLD



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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Gala Apple Salad with Double Gloucester Cheese

Watercress and bibb lettuce, shaved broccoli crudo, pomegranate-soy vinaigrette, cashews

2 SECOND COURSE

Grilled Lamb Strip Loin

Accompanied by goat cheese, tomato & olive tart and wilted winter greens with Rhone red-thyme jus

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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

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Grilled Atlantic Salmon

Plated with creamed leeks & butternut squash, marble potatoes and roasted walnut-sage pesto. Cranberry gremolata

3 THIRD COURSE

Warm Apple Crisp

Granola streusel topping, "glass of milk" gelato, chilled roasted grapes.

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Triple Chocolate Mousse Gateau

Dark chocolate brownie, chocolate shard, pomegranate glaze

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