

# Plated Dinner Menu: \$60

## First Course (Host chooses two)

### Crispy Duck Confit Eggrolls

peanut curry and chile-lime dipping sauces

### The Caesar Salad

garlic butter croutons, Grana Padano cheese

### Gala Apple Salad with Feta Cheese

kale, arugula & spinach, pickled red onion, toasted almonds, Dijon-cider vinaigrette

## Second Course

### Grilled Lamb Strip Loin

goat cheese roasted potatoes, wilted winter greens & cherry tomatoes, Rhone red-thyme jus

### Sliced Rotisserie Tenderloin of Beef

blue cheese mashed potatoes, sautéed green beans, ruby port wine sauce

### Grilled Ahi Tuna Steak

rainbow quinoa-rice pilaf, sugar snap peas & mushrooms,  
sesame soy glaze & citrus beurre blanc

## Third Course

### Vanilla Bean Crème Brûlée

seasonal cookie

### Chocolate Mousse Cake

brandied cherry sauce