



Menu d'aujourd'hui  
Bon Appetit!

**Spring/Summer**  
**4-Course Plated Dinner C – \$62.00**

*(based on 50 guests)*

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

**APPETIZER**

*(choose two)*

Timbale of Field Greens

*presented in a cucumber wrap & garnished with beet lace, chevre cheese & candied pecans,  
champagne citrus vinaigrette*

Buffalo Mozzarella & Roma Tomato Stack

*fresh basil leaves, Reggiano cheese confit & balsamic vinaigrette*

Seared Dungeness Crab Cakes

*served on a bed of microbeet leaves with a curried yogurt dressing*

Cream of Asparagus Soup

*Drizzled with truffle oil and garnished with a reggiano tuile*

French Baguette with Butter

**MAIN**

*(choose two options to offer your guests)*

Grilled Beef Tenderloin

*served with a peppercorn demi-glace, whipped blue cheese potatoes & French green beans*

Provencal Crusted Rack of Lamb

*served on wild mushroom & artichoke risotto with grilled artisan vegetables and a fig & port demi-glace*

Halibut En Papillote

*steamed in parchment paper with sorrel leaves & served with a tarragon & white pepper béarnaise, rice pilaf  
& a garlic brioche crusted tomato*

Seared Ocean Scallops

*served on a bed of black barley risotto folded with white wine, crimini mushrooms, and snow pea julienne*

**DESSERT**

*(choose one)*

Tarte a la Ganche Chocolat

*Flaky pastry shell filled with rich chocolate ganache & garnished with Chantilly cream & fresh berries*

Lemon Crème Bruleé (GF)

*creamy lemon custard with fresh berries and Chantilly cream*

Fresh Berry Pavlova (GF)

*soft meringue with vanilla cream & fresh berries*