

Plated Dinner Menu #E

Starters

(host chooses two of the following)

Butter Lettuce Salad

Asian duck wontons, slivered vegetables,
peanut ginger dressing

Mixed Greens

herbed local chevré crostini, cucumbers, kalamata olives,
grape tomatoes, red wine vinaigrette

Crispy Shrimp Salad

chopped romaine lettuce, avocado, almonds,
herb buttermilk dressing

Entrees

(host chooses three of the following)

Beef Filet Mignon

sour cream mashed potatoes, garlic sautéed green,
red wine demi-glace, truffle butter

Slow Roasted Prime Rib

sour cream mashed potatoes, vegetables du jour,
herbed veal jus, crispy onion strings

Seared Ahi Tuna

wasabi mashed potatoes, sesame peppers & baby bok choy,
soy beurre blanc, pickled ginger and radish sprouts

Pitman Farms Duck Breast

herb smashed red potatoes, julienne vegetables,
port-cherry demi-glace

Desserts

(host chooses two of the following)

Classic Crème Brule

hazelnut biscotti

Triple Layer Chocolate Torte

Baileys Anglaise, fresh mint

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

\$52 per person, including fresh bread, soft drinks, coffee or tea