

Gala Dinner Sample Menu

Antipasto

San Andre Cheese & Port Duck Pate
Smoked Salmon Rosettes, Cheese & Fruit Trays

Appetizers

Stuffed Shrimp & White Fish Mousse Beluga Caviar Phyllo Shell

1st Course

Lobster, Shrimp & Abalone Soup
Clear Sea Bass Consommé, Truffle Oil, Julienne Vegetables & Pate Brisee Dough

2nd Course

May Tag Blue Cheese, Figs, Shizo, Mache, Greens, Belgium Endives
With Raspberry & Hazelnut Vinaigrette

3rd Course

Butternut Squash & Chanterelles Stuffed Ravioli
Madeira Truffle Sauce

Intermezzo

Cognac & Red Blood Oranges Sorbet

4th Course

Pan Seared Hawaiian Lemon Snapper
Braised Fennel's, Swiss Chard, Asparagus, Turn Potatoes
With a Crawfish Shrimp Essence

5th Course

Marinated Rack of Lamb & Grilled Tenderloin
Foie Grass, Bone Marrow, Port Reduction & Potato Roesti

6th Course Buffet Table

Chocolate Truffle Mini Lava, Orange Panna Cotta, Cream Brule Mini Tart with
Assorted Berries, Zabaglione Sauce & French Cookie

Port & Cheese Course

Aged Goat Cheese with Chestnut in Miele & Espresso

Chef Richard

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