



WINTER

SPECIALTY COCKTAIL

MANHATTANS

Canadian Club Whiskey
Sweet Vermouth, Bitters and Maraschino Cherry

BUTLERED HORS D'OEUVRES

BEEF CARPACCIO

Gorgonzola Mousse

WILTBANK FARM MUSHROOM TART

Gruyere Cheese

SAVORY PROFITEROLES

Cheddar and Bacon

DUO of SUSHI

"OSAKA"

Spicy Tuna Roll and Smoked Salmon Avocado Roll
Wasabi Tobiko and Chili Ginger Sauces

BAR SNACKS

TRUFFLED POTATO CHIPS

MARINATED CRACKED OLIVES



DINNER MENU

SEATED DINNER MENU

APPETIZER

PAN SEARED STRIPED BASS

French Lentils, Fire Roasted Tomato
Gold Flecked Vinaigrette

ENTRÉE

ROAST PETITE RACK of LAMB

Crispy Gnocchi, Parsnips and Chestnuts
Grand-Marnier Reduction

ARTISINAL BREAD BASKET

SIDES/ACCOMPANIMENTS

Root Vegetable Gratin in Chipotle Béchamel
Creamed Kale

COMPOSED SALAD

Mesclun Greens, Sherry Shallot Vinaigrette
And
Pierre Robert
Cabrales, DOP Blue
Mimolette Français
Cranberry Walnut Crostade

DESSERT

BIRTHDAY CAKE

Devils Food Chocolate Cake
Layers of Ganache and Raspberry Puree
Milk Chocolate Buttercream Icing
Natural Floral Decor

PETITE SWEETS

Lemon Profiteroles, Chocolate Covered Strawberries
Warm Chocolate Chip Cookies, Berry Shortcake Parfait

COFFEE and TEA SERVICE