



Winter Ball

SATURDAY 12.10.11

HORS D'OEUVRES

Poached Chicken Roulade
with basil and whole grain mustard

Pancetta Wrapped Jumbo Shrimp

Goat Cheese Profiteroles
with lavender infused local honey and toasted almonds

Black Truffled Ostrich Quiche

Foie Gras Mousse
with stone fruit jam and caraway crisp

House Cured Salmon
on pumpernickel with fennel crème fraîche

STATION I

White Peach and Gorgonzola Terrine

House Made Charcuterie Platter

Gazpacho Tarte Tatins

Chorizo & Queso Fresco Gougère

Chayote Squash Salad
with mescal lime vinaigrette

Mussel and Fava Beans
with pablanos & green olives

Artisan Carrot Salad
with blood orange vinaigrette

STATION II

Evans Street Sushi and Sashimi
vegetable, spicy crab, tuna

Chef's Creek Oysters
champagne mignonette

Chilled Soba Noodle Spring Rolls
ginger-white soy local napa slaw with daikon, yuzu dressing

#1 Ahi Tuna Wrapped Marinated Vegetables

Jumbo Lump Crab Salad
crème fraîche, crispy gaufrette

Sunfish Ceviche
citrus, olive oil, sea beans, belgian endive

STATION III

Cabernet Braised Short Ribs
stuffed in baby potatoes with natural cabernet reduction and gremolata

Caramelized Butternut Squash Carnarolli Risotto Cakes
Local kale, lemon, and parmesan reggiano crisp

Poached Maine Lobster
ginger white wine butter, winter mâche, zingerman's farm loaf toasts

Sweet Potato Latke
creamed leeks, prosciutto di parma

Hubbard Squash and Duck Confit Tiny Ravioli
sherry brown butter

TREATS

Chocolate Chaud Station
Grand Marnier | Kahlúa | Cayenne Cream

Petite Pistachio Tarts with fresh raspberries

Holiday Spiced Macarons

Peppermint Brigadeiros

Diamond Shaped Orange Flower Shortbread