

MENU

PASSED APPETIZERS

Fontina Cheese and Chive Beignets

Mini Buckwheat Blini

with Caviar and Creme Fraiche, Chive Garnish

Hoisin Glazed Pork Belly Bite

on Mini Fork with Micro Cilantro

Chive Tied Crepe Parcel

with Truffle Scrambled Eggs

FIRST COURSE

Butter Poached Lobster Salad

Arugula, Roasted Toy Box Tomatoes, Basil, Blood Orange Citronette,
Maldon Sea Salt with Olive Oil Crostini

SECOND COURSE

'Coq au Vin'

Green Circle Herb Stuffed Boneless Chicken Thigh

Cabernet, French Pancetta, Pearl Onions, Chestnut Mushrooms, Roasted Baby Carrots,
Gold Potato and Celeriac Gratin, and Crispy Long Stem Artichokes

-OR VEGETARIAN ENTREE AVAILABLE UPON REQUEST-

Spiralized Vegetable Tart

Weisenberger Corn Grits Crust, Roasted Red Pepper Coulis,
Grilled Asparagus and Baby Carrots

THIRD COURSE

Urban Stead Clothbound Cheddar and Bayley Hazen Blue

Blue Oven Hubcap Bread

Fig Confiture, Espresso Bourbon Pecans

eat well
CELEBRATIONS AND FEASTS