

Plated Celebration Menu

Appetizers

Seared Scallops and Spinach Salad

Tangerine, Pancetta, Crispy Shallots
Lemon Vinaigrette

Prawns and Corn Flan

Sautéed Spinach, Andouille Sausage and Frizzled Leeks

Chicken Pot Pie

Chicken, Carrots, Peas, Potatoes
Served in Individual Ramekins

Summer Vegetable Tart

Yellow Squash, Japanese Eggplant, Portabello, Red Bell Pepper, Zucchini and Tomatoes Wedges
Kalamata Olive Purée
Aged Balsamic Vinaigrette

Homemade Ricotta and Spinach Ravioli

Chardonnay Cream Sauce
Frizzled Leeks

Lobster Bisque

Crème Fraiche and Chives

Sweet Jersey Corn Soup

Fresh Lump Crab Meat

Chestnut Soup

Apple Crostini and Olive Oil

Butternut Squash Ravioli

Goat Cheese, Golden Raisins, Pine Nuts and Spinach
Aged Balsamic

Mango and Avocado Main Crab Salad

Shiso Mix Organic Green Salad
Sour Orange and Jalapeño Vinaigrette

Arctic Char Carpaccio

Thin Slices of Arctic Char, Citrus Salsa, Pickled Jalapeño
Grapefruit Olive Oil and Micro Celery

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Appetizers *(Continued)*

“Valley Shepherd Creamery” Cheese Tart

Cheese Mousse
Black Mission Fig Jam
Baked on Flaky Herbed Pastry Flaky

Salad of Smoked Trout

Cucumber, Frisée
Lime Dill Vinaigrette

Apple and Shrimp Salad

Green Apples, Crème Fraiche, Herbs and Walnuts

Roasted Citrus Chicken Timbale

Mâche, Grape Tomatoes, Horseradish and Orange Segments
Lemon Vinaigrette

Vermicelli with Shrimp

Glass Noodles, Mint, Scallions, Cilantro, Tomatoes and Avocado
Thai Chili Vinaigrette

Black Trumpet and Olive Seared Ichiban Tuna

Mâche Wasabi Emulsion and Crispy Rice Noodles
Soy Truffle Vinaigrette

Wasabi-Crusted Salmon

Micro Greens
Ginger Miso Vinaigrette

Truffle Panna Cotta

Heirloom Tomatoes, Baby Arugula
Marjoram Vinaigrette

Tomatoes Four Ways

Chilled Tomato and Fennel Soup
Summer Vegetables and Couscous Stuffed Tomatoes
Tomato and Goat Cheese Napoleon
Seared Scallop and Confit of Tomato with Aged Balsamic

Smoked Salmon Tart with Caviar

Layers of Potato, Smoked Salmon and Wasabi Mascarpone
Topped with Caviar and Micro Green Salad

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Salads

Baby Beets Salad

Ricotta, Arugula, Walnuts and Aged Balsamic

Red Beet Napoleon

Goat Cheese, Micro Green Salad and Chianti Vinaigrette

Arugula Frisée Salad

Pistachio Goat Cheese, Diced Quince and Champagne Vinaigrette

Tricolor Salad

Arugula, Endive, Radicchio, Pecorino and Lemon Vinaigrette

Asparagus Salad

Baby Spinach, Mâche, Slow-Roasted Tomatoes
Smoked Salmon and Balsamic Vinaigrette

Bibb Lettuce and Fresh Fig Salad

Shaved Manchego, Crispy Prosciutto and Sherry Vinaigrette

Baby Greens Salad

Red Oak, Green Oak, Upland Cress, Baby Tomatoes and Currant Grapes
White Balsamic Vinaigrette

Fennel and Watercress Salad

Black Olives, Orange Supreme and Hazelnut Vinaigrette

Shiitake Mushroom and Asparagus Salad

Sautéed Shiitake Mushrooms
Grilled Sourdough, Baby Arugula
Chianti Vinaigrette

Spinach and Mâche Salad

Red Cabbage, Mâche, Roasted Tomatoes, Crostini and Champagne Vinaigrette

Watermelon and Watercress Salad

Feta Cheese, Black Olives, Fresh Mint and Aged Balsamic

Plated Celebration Menu

Entrées

Pan-Seared Alaskan Halibut

Fingerling Potatoes, Braised Leeks, Coriander and Beurre Noisette
Provençal Herb Salad

Roasted Cod Fish

White Bean, Fresh Herbs and Sautéed Spinach

King Salmon a la Plancha

Olive Oil Poached Fingerling Potatoes and Broccoli Rabe
Warm Tangerine Vinaigrette

Braised Short Ribs

Mushroom Risotto, Baby Carrots

Sirloin Au Poivre

Potato Galette, Swiss Chard, Baby Carrots and Cognac Sauce

Filet Mignon

Fingerling Potatoes, Haricot Verts and Cabernet Reduction

Braised Baby Lamb Shank

Porcini Spaetzle and Baby Vegetables

Seared Loin of Lamb

Parmesan Polenta, Swiss Chard and Baby Turnips
Cabernet Reduction

Grilled Herbed Rack of Lamb

Basil Mashed Potatoes, Smoked Cremini Mushrooms
Frizzled Leeks

Blue Cheese Crusted Filet Mignon Bleu

Parsnip Mashed Potatoes, Sautéed Mushrooms

Mushroom Duxelle Stuffed French Cut Chicken

Shiitake, Cremini and Oyster Mushrooms
Creamy Mashed Potatoes, Baby Vegetables, Demi Glaze

Slow-Roasted Amish Chicken Breast

Mushroom Bread Pudding, Asparagus
Smoked Tomato Fondue

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Entrées *(Continued)*

Coriander and Lavender Honey-Glazed Duck Breast

Fingerling Potatoes, Wild Mushrooms
Rhubarb Compote

Seared Red Snapper with Dill Butter Sauce

Manicured Vegetables Israeli Couscous, Sautéed Spinach

Desserts

Bruléed Ricotta Cheesecake

Cocoa Balsamic Sauce and Black Mission Figs

Warm Vanilla Roasted Pineapple

Barbados Rum-Soaked Butter Cake and Macadamia Crunch

Chocolate Brioche Bread Pudding

Smoky Hot Chocolate Smoky

Cabernet Poached Anjou Pear

Crème Fraiche Panna Cotta, Warm Cinnamon Honey Butter and Shortbread

Raspberry and Cream Shortcake

Macerated Berries, Raspberry Sorbet, Whipped Vanilla Cream and Sweet Mint Citrus Syrup

Nutella Bombe

Filled with Callabout Chocolate Mousse, Nutella Truffle and Hazelnut Meringue

Honey Crisp Apple Tart Tatin

Warm Salted Butter Caramel and Mascarpone Cream

Flourless Valrhona Chocolate Cake

Crushed Pistachio Brittle and Port Wine Poached Rainier Cherries

Almond Marjolaine

Almond Meringue Layered with Sweet Almond Butter Cream,
Milk and Dark Chocolate Ganache

Trio of Crème Brulée

Chocolate Ginger, Vanilla Bean Cardamom, Coconut