

Apéro

Caviar Course

*Black River Imperial Russian Osetra
Petrossian Royal Daurenki Kaluga Hybrid*

Family Style

*Deviled Eggs bacon & chives
Mushroom Cigarettes with parmesan crème*

Appetizers

*French Onion Soup baguette crouton, gruyere cheese
Steamed PEI Mussels white wine, bacon, fine herbs
Pear and Endive Salad roasted pine nuts, parmesan &
maple-mustard vinaigrette*

Entrées

*Striped Bass root vegetable ratatouille,
celery root puree, herb oil
Roseda Farms Hanger Steak sunchoke purée,
roasted brussels sprout, crispy potato, sauce bordelaise
Coq au Vin pommes purée, lardons & roasted pearl onion*

Desserts

*Vanilla bean crème brûlée
Butterscotch pudding, whipped cream,
salted caramel, pecan brittle
Bitter Chocolate-Orange Mousse, pistachio*