

MOUSSE AU PÂTISSIER PINA COLADA CHEESECAKE MOUSSE MARCHANDISE PÂTISSIER CARAMEL
 WARM CHOCOLATE MAS PLEAUM TOUTE

Plated Dinner *Epicurean Selection*

92.00 per guest – Four Courses 102.00 per guest – Five Courses

Appetizers

Maine Lobster Pot Pie, Sweet Peas and Lobster Cream
 Diver Sea Scallops on Sweet Corn Antebellum Grits, Smoked Bacon Gravy
 Hickory Smoked Fresh Atlantic Salmon on Angel Hair Pasta,
 Champagne Chive Beurre Blanc and Georgia Caviar
 Whole Roasted Hudson Valley Foie Gras,
 Caramelized Heirloom Apples and Brioche

Soups

Lobster Bisque with Tarragon Croutons
 Porcini Mushroom Soup, Sweet Garlic and Parmesan Crouton
 Seafood Gazpacho with Avocado Relish
 Asparagus Soup with Whipped Caviar Cream

Salads

Wild Greens with a Peppercorn Vinaigrette, Warm Vidalia Onion and Goat Cheese Tart
 Italian Frisee and Mache with Poached Pears and Gorgonzola Cheese, Toasted Walnuts
 Chilled Asparagus, Organic Herb Salad, Sauce Grebbiche
 Artichoke Salad with Arugula, French Green Beans, Citrus Vinaigrette

Entrees

Duo Entree of Roasted Filet of Beef and Grilled Jumbo Shrimp, Red Wine and Nantua Sauces
 Pan Roasted Turbot with Braised Fennel, Cured Tomatoes, Fingerling Potatoes and Saffron Sauce
 Roasted Veal Chop with Wild Mushroom Stacked Potatoes, Oven Dried Tomatoes, Barolo Sauce
 Rack of Colorado Lamb, Truffled Potato Dauphinoise, Oven Roasted Tomatoes and Lamb Jus
 Beef Filet "Rossini", Whole Roasted Foie Gras, Truffled Mashed Potatoes, Red Wine Sauce

Desserts

"Milky Way" Dark Chocolate Mousse with a Caramel Center and Hazelnut Crunch
 Spiced Caramel Apples Wrapped in Puff Pastry, Pistachio Ice Cream with Vanilla Anglaise
 Warm Chocolate Coffee Toffee Cake, Espresso Anglaise
 Champagne Poached Phyllo Pear Filled with Mascarpone Cream, Grappa Raisins, ~~Chocolate and Caramel Sauces~~ CARAMEL SAUCE

Manjari Chocolate Pyramid, Passion Fruit and Hazelnut Crunch Center
 Georgia Peach and Ginger Cream "Purse", Butter Pecan Ice Cream, Bourbon Anglaise

Dinner Service Includes: Assortment of Freshly Baked Warm Rolls with Sweet Butter and Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

We are pleased to offer your guests' a choice of two entrees for an additional \$10.00 per guest.
 All food and beverage prices are subject to designated service charge and applicable sales tax.
 An additional service charge will apply to groups of twenty-five or less

Feature Entrée
 12.00 per guest
 "Surf and Turf"
 Whole Roasted
 Tenderloin of
 Beef, Butter
 Poached Maine
 Lobster
 Saffron Whipped
 Potatoes, Red
 Wine Lobster
 Sauce
 • GOURMANDISE
 MILK CHOC LAU

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