

Seasonal Banquet Menus 2006

Spring

- White Chocolate Hazelnut Cake, Burnt Orange Sauce
- Chocolate Raspberry Truffle Cake, Salted Caramel and Chocolate sauce
- Passionfruit Tart, Cinnamon poached mango
- Honey Vanilla Panna Cotta, Spring berries

Summer

- Peach Melba: Honey Roasted Peaches, Tahitian Vanilla Ice Cream, Raspberry Sauce
- Peach and Almond Crostada, Amoretti Chantilly Cream
- Caramelized Lemon Tart, Roasted Blueberry Compote
- Tropical Pavlova, Honey Yogurt Mousse, Tropical Fruits

Fall

- Georgia Pecan Pie, Bourbon Chantilly, Chocolate Sauce
- Pumpkin Mousse Spice Cake, Rum Raisin Sauce
- Three Cheese Cheesecake, Sliced Strawberries, Vanilla Cream
- Red Velvet Chocolate Fudge Cake, Chocolate Sauce
- Brown Butter Pear Tart, Raspberry Coulis

Winter

- Blackout Chocolate Cake, Chocolate Sauce, Whipped Cream
- Spiced Apple Cheesecake, Caramel Sauce, Toasted Cashews
- Pear "Mincemeat" Pie, Chantilly Cream
- Lemon Ginger White Chocolate Mousse Cake
- Valrhona Dark Chocolate and White Chocolate Pistachio Pot de Crème, Chocolate Biscotti

10/10/06