



## A La Carte

### APPETIZERS (choice of one)

#### Salads

Traditional Caesar Salad with Parmesan Cracker and Herbed Croûton  
California Mesclun, Shaved Fresh Hearts of Palm and Orange Segments, Citrus Vinaigrette  
Mizuna Greens with Blue Cheese, Poached Pear and Toasted Walnuts, Truffle Dressing  
Mesclun, Roasted Baby Beets and Goat Cheese, Sherry Shallot Vinaigrette

#### Cold Appetizers

Lobster and Haricots Verts, Truffle Vinaigrette  
Terrine of Foie Gras with Duck Confit and Bean Salad, Raspberry Vinaigrette  
Tomato and Buffalo Mozzarella, Black Olive Croûtons, Balsamic Reduction and Basil Oil  
Crabmeat Salad with Heirloom Tomatoes, Arugula and Chive Oil  
Gâteau of Roasted Beets, Goat Cheese and Micro Greens, Shallot Vinaigrette  
Traditional Smoked Salmon with Red Onions and Capers on Toast Points  
Napoléon of Smoked Salmon, Crème Fraîche, Caviar

#### Hot Appetizers

Wild Mushroom Beggar's Purse on Arugula with Pear Tomatoes, Balsamic Vinaigrette  
Creamy Truffle Risotto, Wild Mushrooms and Asparagus Tips  
Maryland Crab Cake with Chunky Guacamole, Tomato and Pepper Coulis  
Fricassée of Wild Mushrooms, Gnocchi, Asparagus Tips and Marscarpone  
Herb and Goat Cheese Ravioli, Sautéed Porcini and Pearl Onions, Madeira Sauce

#### Intermezzo

Champagne or Citrus, Garnished with a Mint Sprig, and served in Martini Glass

### ENTREES (choice of one)

#### Beef Selections

Filet Mignon with Wild Mushroom Sauce, Asparagus Bundles, Glazed Baby Carrots and Whipped Potatoes  
Roasted Tenderloin of Beef Périgourdine, Lyonnaise Potatoes, Haricots Verts Bundles and Glazed Baby Carrots  
Individual Beef Wellington with Bordelaise Sauce on a Bed of Wilted Spinach, Medley of Seasonal Vegetables

#### Veal Selections

Herb-crusted Rack of Veal au Jus with Asparagus, Glazed Baby Carrots and Truffled Mashed Potatoes

#### Lamb Selections

Roasted Rack of Colorado Lamb au Jus with Lyonnaise Potatoes and Vegetable Medley  
Roasted Rack of Lamb with Syrah Reduction, Creamed Polenta with Blue Cheese, Roasted Tomatoes and Fava Beans

### **Seafood Selections**

Wild Striped Bass with Potato Crust and Bordelaise Sauce on a Bed of Savoy Cabbage, Pancetta and Carrots  
Roasted Halibut with Caviar Sauce, Manila Clams, Creamed Leeks and Potatoes  
Honey and Ginger Glazed Pacific Salmon with Bock Choy, Baby Carrots and Scallions in Wild Mushroom Broth  
American Red Snapper with Basil Oil and Garlic Mashed Potatoes, Asparagus and Tomato Coulis  
Roasted Swordfish Wrapped in Serrano Ham and Sage, Fingerling Potato Ragoût, Porcini Mushrooms  
and Pearl Onions, Port Wine Reduction  
Seared Tuna Steak with Ginger Sesame Glaze, Seasonal Vegetables and Wasabi Mashed Potato

### **Poultry Selections**

Roasted Free Range Chicken, Natural Jus with Foie Gras, Artichoke Ragoût, Wild Mushrooms and Fingerling Potatoes  
Roasted Spiced Duck with Bab Root Vegetables, Caramelized Quince and Bitter Orange Sauce  
Roasted Breast of Duck with Duck Confit and Summer Bean Cassoulet

### **Vegetarian Selections**

On Request

### **DESSERT (choice of one)**

Crème Brûlée  
Opera Cake  
Chocolate Tasting Plate  
Assorted Sorbets Served in a Tuille Basket  
Chocolate Mousse Served in a Chocolate Cup  
  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of International Teas  
Assorted Mignardises