

Multi Course Celebration Dinner

An assortment of Amuse Bouche, Hors D'Oeuvres and Tapas starters

★ ★ ★ ★

Asparagus Sautéed with garlic, almonds and fresh squeezed lime

★ ★ ★ ★

'Wedding Bouquet' of Cucumber, Celery Root,
Anjou Pears, Frisee and Arugula Lettuces
drizzled with Pomegranate Syrup

★ ★ ★ ★

Fresh Market Fish,
Recommend...

Braided Maple Glaze Salmon or Black Cod

★ ★ ★ ★

Whole Roasted Beef Tenderloin with
Shitake Mushrooms, Risotto and Au Jus

★ ★ ★ ★

Dessert-

Individual Warm Chocolate Cakes
Lemon Crêpes with crème Fraîche
Parfait Shooters with Grand Marnier Zabaglione