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## Fall



### *Hors D'Oeuvres*

Shrimp And Saffron Pancakes With Dipping Sauce

Sweet Potato And Leek Cakes With Apple Sauce And Sour Cream

Steak Bruschetta - Broiled Steak, Sliced Thin And Served On Toasted Bread With Arugula And Caramelized Red Onion Jam

Scallion And Ricotta Blini's With Smoked Salmon, Dill, Capers, Lemon Crème Fraiche And Red Onion

Stilton Stuffed Mushrooms (No Crumbs)

Filo Tarts Filled With Ricotta, Gruyere, Proscuitto, Leek, And Thyme

Filo Wrapped Figs With Proscuitto And Stilton

Pancetta Wrapped Shrimp Skewers With Lemon Aioli

Shrimp Or Crab Croquettes With Mild Red Chili Sauce Or Tomato Sauce

Roasted Fingerling Potatoes With Crème Fraiche And Smoked Salmon

Cucumber Slices With Chilled Shrimp And Lemon Basil Pesto

Blue Cheese Polenta Cakes Topped With Prosciutto And Toasted Marcona Almonds

Saffron Risotto Cakes Topped With Dungeness Crab And Tomato Chutney

Sweet Potato Cakes With Cranberries And Sour Cream

Crostini With Warm Pear Slices, Brie And Toasted Pine Nuts

Crostini With Pear, Arugula And Fig Jam Topped With Shaved Pecorino

Duck Confit, Frisee And Cherry Chutney Crostini

Puff Pastry Wrapped Baked Brie With Apples, Baguette And Grapes

***Appetizer/Salad/Soup***

Puff Pastry Stuffed With Wild Mushrooms And Béchamel

Mixed Greens Served With Warm Buttered Apples, Fromage Blanc And Toasted Walnuts

Salad Of Endives With Crispy Potatoes, Basil, Dijon, Pancetta And Poached Egg

Curly Endive, Mache, Roasted Wild Mushrooms, Farm Egg, Manchego

Pumpkin Ravioli With Sage, Cream, Chestnuts Or Brown Butter Hazelnut Sauce

(Whole In Shell Northwest) Clam Chowder With Blue Potatoes And Pancetta, Garlic Crostini

Butternut Squash Soup With Caramelized Apples, Winter Spiced Crème Fraiche And Toasted Hazelnuts

Duck Confit Stuffed Crepes With Dried Cherry Compote Over Chef's Garden Greens

Salad Russe Served In Butter Lettuce Cup (Diced Potato, Beet, Carrot, Herbs, Etc In Aioli)

Warm Spinach Salad With Bacon, Potatoes And Hard Boiled Farm Egg

Thyme Roasted Pear Halves Stuffed With Fromage, Honey And Walnuts Served Over Mixed Greens With Champagne Vinaigrette

## *Entree*

Lamb Racks With Mustard Crust Served With Root Vegetable Gratin, Garlicky Green Beans And Chanterelles

Mint, Shallot And Honey Marinated Lamb Chops Served With Crisp Herb Roasted Butternut Squash And Chipollini Onion Gratin

Roast Beef Tenderloin With Pinot Jus Served With Potato Leek Filo Pie And Spinach Stuffed Mushrooms

Roasted Pork Loin With Crispy Polenta Cake, Wilted Chard (Or Brussel Sprouts With Cider And Whole Grain Mustard) And Cranberry-Apple Compote

Beef Tenderloin Steaks Stuffed With Blue Cheese And Roasted Garlic Served With A Pinot Jus, Fingerlings And Roasted Chef's Garden Fall Turnips

Green And Black Peppercorn Crusted Porterhouse Served With Warm Blue Cheese, Roasted Fingerling And Arugula Salad

Green And Black Peppercorn Crusted Porterhouse With Cognac Cream Sauce Served With Roasted Fingerlings And Brussel Sprouts With Toasted Walnuts

Seared Salmon With Fregola Pasta (Tiny Little Dots Of Pasta), Pancetta, Wilted Spinach, Mushrooms, Onion, Garlic

Salmon In Filo With Brie Served With Chipollini Onion Gratin And Herb Roasted Fingerlings And Turnips

White Wine And Butter Poached Petrale Sole Served With Garlic Roasted New Potatoes And Green Beans

Pistachio Crusted Sole Muneire (Lemon, Caper, Parsley, Brown Butter) Served With Roasted Garlic Wild Mushrooms And Pan Fried Smashed Baby Potatoes

## *Dessert*

Pumpkin, Lavender Or Vanilla Crème Brule With Cookie

Bittersweet Chocolate, Espresso And Mascarpone Pots De Crème

Layered Chocolate Mousse Cake (Devil's Food/Mocha Mousse/Whip Cream)

Brown Butter Pear And Hazelnut Stuffed Crepes With Cinnamon Spiced Mascarpone

Rotolo – Rolled Mocha Chocolate Cake (Think Yule Log, Jelly Roll) Served With Chocolate Sauce (Can Be Flavored Chocolate Mint)

Blackberry Apple Cobbler With Vanilla Ice Cream

Chocolate Crepes Filled With Strawberries, Chocolate Mousse And Hazelnuts

Pear Tart Tatin With Vanilla Ice Cream

Rustic Hazelnut And Pear Tart With Vanilla Ice Cream