

## SPRING BUTLERED PLATES MENU

### COCKTAIL HOUR

#### BUTLERED HORS D'OEUVRES

Watermelon 'Greek salad' cup w/ feta, olive & red onion  
Steamed vegetable dumplings: red pepper, jicama, cabbage, soy dipping sauce  
Glazed cod, seared w/ ginger & scallion, on seaweed cracker  
Polenta rounds w/ white truffle oil & gorgonzola  
Smoked chicken quesadillas w/ smoked yellow pepper sauce & chili dust  
Grilled filet on skewer w/ sauce Bearnaise

#### STATIONARY HORS D'OEUVRES

Salmon, tuna & vegetable tartares w/ assorted chips, dips & crudités salads

### DINNER

#### BUTLERED PLATES

Duck confit salad w/ frisee, red oak leaves, candied Marcona almonds, sun-dried cherries, candied bacon & red wine vinaigrette

Eggplant ratatouille torta  
Slow roasted wild salmon w/ artichoke barigoule  
Brick chicken w/ orzo pilaf & braised greens, reduction sauce  
Lamb chop over lamb ragout w/ fresh fava beans & white bean puree

#### DESSERT

Fresh local strawberries & chantilly cream  
Strawberry-rhubarb crisp in mini mason jar  
Salt-caramel brownie sundaes

French press caffeinated & decaffeinated coffee & assorted fine teas