

appetizer

Cheese, Emmental Cheese, Roquefort
Cheese, Bayley Hazen Blue, Anchovy
Stuffed Cheese Olives, Kalamata
Olives, Mini Red Pepper, Crackers and
Stone Ground Mustard

first course

Vegetable Tart

Roasted Yellow Squash, Roasted
Zucchini, Broccoli, Cauliflower, Roasted
Red Bell Pepper, Spinach, Grilled
Onions, Creamed Potatoes, served with
Cherry Tomatoes

second course

Cheese Soufflé

Made with Extra Sharp Cheese,
Parmigiano Reggiano Cheese, Dijon
Mustard, Dry Sherry, Heavy Cream,
Sour Cream, Cayenne Pepper. Served
with Herb Sauce

third course

Smoked Black Cod Served with Three
Peppercorn Crusted Triple Cream
Cheese, Dried Apricots and ***Citrus***
Cured King Salmon and Red Salmon
TarTar

fourth course

Rack of Lamb

New Zealand Lamb Encrusted with
Pistachio Crust. Served with Bunapi
Mushrooms and Roasted Purple Carrots

fifth course

Chocolate Mousse Trio

72% Chocolate, Milk Chocolate, White
Chocolate