

# Seated Dinner

## Passed Hors d'oeuvres

**Grilled Baby Lamb Chops**  
*Red Currant-Horseradish Glaze*

**Peking Duck Cigars**  
*Pulled Duck, Spring Onions, and Hoisin Sauce*  
*Rolled in a Moo Shoo Wrapper*

**Gravlax Canapé**  
*House-Cured Salmon, Thinly-Sliced*  
*Served on a Cucumber Round*

**Golden Tomato Crostini**  
*Yellow Tomato, Brie, and Balsamic Reduction*

## Served Salad Course

**Blueberry-Bibb**  
*Hydroponic Boston Bibb Lettuce, Fresh Blueberries, Watercress Bouquet, and*  
*Crumbled Chèvre*  
*Tossed with Wild Berry Vinaigrette*

**Or**

**Bitter Field Green Salad**  
*Baby Arugula, Frisée, Endive and Watercress*  
*Tossed with Cucumbers, Grape Tomatoes, and Sherry Vinaigrette*  
*Nestled in a Radicchio Cup*  
*Accompanied by a Chive- Goat Cheese Soufflé*

## **Served Dinner**

### ***Duet of Halibut and Grilled Tenderloin***

*Thyme and Orange Marinated Halibut  
Paired with a Petit Filet Mignon,  
Served with Blackberry Beurre Blanc and  
Truffle-Scented Demi-Glace*

### ***Purple Duchess Potato***

*Purple Peruvian Potatoes  
Decoratively-Piped then Oven-Browned*

### ***Lavender Baby Carrots***

*Whole Baby Carrots Finished with a Lavender-Honey Glaze*

## **Seated Dessert**

### ***Almond Tuile***

*Thin Almond Cup with Vanilla Chantilly Cream and Fresh Berries*

***Or***

### ***Crème Caramel***

*Sweet Custard with Caramel Syrup*

***Or***

### ***Chocolate Torte***

*Layered Flourless Chocolate Cake with Raspberry Coulis*

### ***Coffee and Tea***

*Regular and Decaffeinated Coffee  
Assorted Teas*