

Hors D'Oeuvres

Day Boat Scallop on Cedar Wood, Comice Pears,
Gingered Onion Compote, and Piquillo "brulee"

Autumn Gold Pumpkin Bisque, Molé Spices,
Red Ancho Whipped Cream, and Dark Chocolate Shavings

Cranberry Bean Panisse, Butternut Squash, Crisp Celery, and Spiced Pomegranate Glace

Braised Beef Beignet with Horseradish and Chive

Maine Lobster "push pop"
Asian Pear, Kaffir Lime, and Pink Peppercorn

Star Anise Braised Duck B'stilla with Blood Orange Marmalade

Small Plates and Buffet Action Stations

Skatewing, Lemon Panko Crust, Picatta Flavors, and Roasted Fiorello Peppers

Kumamoto Oysters, Matilda Ale "mignonette" and Smoked Paprika Garlic Chips

Crisp Berkshire Pork Belly, Candied Cashews, Medjool Dates, Caramelized Fennel, and Root
Beer Flavors

Braised FreeBird Chicken Thighs, Cornmeal Gnocchi, Charred Leeks, and Crimson Grape
Braising Jus

Grilled Tallgrass Beef Filet Mignon, Heirloom Pumpkin Dauphinoise, Royal Trumpet
Mushrooms, and Cinnamon Demi Glace

Royal Burgundy, Haricot Vert, and Yellow Wax Bean Salad, Spaghetti Squash, Cerignola
Olives, and Amaretti "crouton"

Desserts

Peppercorn Sablé, White Chocolate Basil Mousse, Vanilla Ginger Bavaroise, Wildberry
Compote, and Valrhona chocolate tuile

Petite Cranberry and White Chocolate Trifle with Valencia Oranges

Exotic Fruit and Champagne Gelee with Crystallized Champagne Grapes

Beignet Ala Mode Station

Warm Beignets Served with an Array of Toppings including Meyer Lemon Curd, Chocolate
Cremeux, Pastry Cream, and Strawberry Custard. Garnished with Kiwi Coulis, Hot Fudge
Sauce, Caramel Sauce, Whipped Cream and Assorted Seasonal Fruit