

TRADITIONAL FOUR COURSE DINNER

Hors D'Oeuvres

Jonah Crab Croquettes with Spearmint Crème Fraiche

Dijon Scented Rack of Lamb with a Wild Autumn Mushroom Crust, and Rosemary
Pumpkin Seed Crusted Duck Breast on Gingerbread with Shaved Fennel, Smoked Garlic,
and Micro Mint

Persimmon Glazed Free-Range Beef on a Maple Crisp with Wilted Arugula, and Crème
Fraiche

Savory Dried Mission Fig "truffles" with Garam Masala and Coconut

Menu

Autumn Mixed Green Salad
Shaved Applewood-Smoked Duck Breast, Roasted Alexander Apple, Grana Padano
Crouton, and Black Pepper-Quince Vinaigrette

Pan Seared Diver Scallop
Wilted Savoy, Chardonnay Braised Cippollini Onion, Celeriac Coulis, and Medjool Date
Reduction

Horseradish Roasted Petite Grass-Fed Beef Filet
Savory Pumpkin Gratin, Truffled Mushroom Ragout, Brussel Sprout Leaves, and Cider Demi
Glace

Pear Trio
D'anjou Pear and Milk Chocolate Wrapped in Phyllo with Dried Cranberry Compote
Ricotta-Comice Pear Timbale with Crystallized Ginger Chantilly
Frangipane and Forelle Pear Tart with Citrus Crème Anglaise