

**Winter Buffet Dinner**

Organic Mesclun Greens  
Lavender-Cranberry Relish, D'anjou Pear, Toasted Walnuts, and Cinnamon Orange  
Vinaigrette

Maine Lobster Bisque with American Paddlefish Caviar and Chive Creme Fraiche

Pinenut Crusted Rack of Lamb with Haricot Vert and Madras Scented Creamed Pearl  
Onions

Peppered Beef Tenderloin with Smoked Carzalia Onion Marmelade and Cabernet  
Sauvignon Au Jus

Pan Roasted Sea Scallops with Golden Chantrelle Ragout, Wilted Autumn Greens, and  
Nicoise Olive Reduction

Root Vegetable Gratin with Grana Padano and Fresh Oregano

Pan Roasted Wild Mushrooms with Mirepoix Vegetables and Torn Sage

Mascarpone Whipped Potatoes

Locally Grown Fingerling Potatoes with Braised Leeks Dressed with Whole Grain Mustard  
and Flat Leaf Parsley

**Dessert**

Dried Fig and Pecan Strudel Ginger Anglaise, Tahitian Vanilla Whipped Cream, and Toasted  
Five Spice Streusel

**Petite Pastries**

White Chocolate and Blood Orange Delight

Bailey's Crème Delice with Irish Crème

Coconut Gianduja with Bittersweet Chocolate

Nutella Caramel Tart with Candied Hazelnut