

An Elegant Dinner

Hors d'oeuvre

Beluga Caviar with Blinis, Chopped Egg & Crème Fraiche

Jumbo Shrimp Cocktail with Apricot & Roasted Pepper Chutney

First Course

Potato Nest Filled with Horseradish-Dill Cream and Smoked Trout

Second Course

Grilled Veal Chop with Brandy & White Truffle Demi Glace

Wild Mushroom Risotto

Fried Green Tomatoes with Goat Cheese

Roasted Baby Vegetables

Third Course

Assortment of Cheeses with Candied Nuts and Seasonal Fruits

Fourth Course:

Opera Cake with Amaretto Crème Englaise