



# AN ELEGANT DINNER PARTY MENU

## **BUTLER SERVED HORS D'OEUVRES**

JUMBO LUMP CRAB REMOULADE IN PATE AU CHOUX

AMERICAN MOLOSSAL CAVIAR, CRÈME FRAICHE AND WARM BLINIS

## **DINNER SERVICE**

**CHILLED SPRING PEA SOUP**  
CRÈME FRAICHE AND MINT OIL  
FRESH PEA TENDRILS

**CHILLED MAINE LOBSTER COCKTAIL**  
BABY ARUGULA  
COLD LEMON SABAYON

**ROAST DOMESTIC RACK OF LAMB WITH GARLIC AND PROVENCAL HERBS**  
TIMBALES OF WILD RICE PILAF  
CONFIT OF CHESTNUTS, WALNUTS, FENNEL AND PEARL ONIONS

THYME-BASIL SOUR DOUGH BREAD  
SWEET BUTTER ROSETTES

## **FRENCH CHEESE PRESENTATION**

CAMEMBERT, ROQUEFORT, PONT L'EVEQUE AND MIMOLETTE  
FIGS, SEEDLESS GRAPES AND ANJOU PEARS  
CRUSTY FRENCH BAGUETTE

## **DESSERT SERVICE**

**ALMOND TILES TORTE**  
FRESH RASPBERRIES, BLACKBERRIES, BLUEBERRIES AND  
STRAWBERRIES  
COULIS OF RASPBERRY  
GRAND MARNIER CREAM

DARK ROASTED "CITY DOCK" DECAFFEINATED AND REGULAR COFFEE  
IMPORTED TEAS