



Passed Hor d oeuvres:

Smoked Salmon, Caper-Dill Crème Fraiche, Red Pepper Crostini

Boiled Louisiana Shrimp, Sauce Remoulade

Crabmeat Stuffed Mushrooms, Lemon-Basil Butter

Pink Peppercorn Dusted Elk Carpaccio, Sweet Potato Crisp, Glace de Viande

Avocado Blinis, Chive Crème Fraiche, Salmon Roe, Red Onion Caramel

Escargot and Garlic Confit Dumplings, Parsley Dipping Sauce

Seared Bluefin Tuna, Tomato-Ginger Compote, Yukon Chip

Almond Crusted Yellowfin Tuna, Pickled Ginger Soy Glaze, Wasabi Aioli

Saute of Caramelized Onions and Forest Mushrooms, Garlic-Thyme Crostini, Goat Cheese, Madiera Cream

Manchego Croquettes, Smoked Tomatoes

Grilled Buffalo Tenderloin, Forest Mushroom Cake, Foie Gras, Port Syrup

Stationed Hor d'oeuvres

Gourmet Cheeses, Crackers, and Fresh Berries

Dungeness Crab Cakes, Preserved Lemon Sauce, Pressed Balsamic, Arugula Chiffonade

Grilled Beef Tenderloin Skewers, Duxelle Mushroom Sauce

Poached Alaskan Salmon Cakes, Cava Emulsion, Watercress

Rosemary-Mustard Glazed Lamb Scicles, Mint Pesto, Sauce Dalise