



Dinner Menu

Hors d'Oeuvres

Curried chicken sates with peanut sauce
Heirloom tomatoes, roasted garlic and sweet basil crostini
Fresh grilled asparagus wrapped with prosciutto di parma
Brie cheese and raspberry on toasted brioche
Buckwheat blinis with smoked salmon, crème fraiche and chive tapenade

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Salad

Maine lobster roasted in radicchio with arugula-sweet fennel and organic tomato salad
Hearts of romaine fronds with shaved Serrano ham, French green olives and rustic croutons.
Organic heirloom tomatoes with fresh mozzarella, sweet basil and oil-cured olives

Entrée

Grill center-cut lamb loin chops with mint-walnut sauce
Soft pecorino polenta and lemon roasted asparagus

Tenderloin of pork stuffed with dried cherries and prosciutto di parma
Petit artichoke soufflés and braised rappini

Seared salmon on Yukon gold potato-pancetta hash
Smoked tomato salsa

Desserts

Chocolate ganache – pistachio and coconut tart
Strawberry shortcake on Sicilian lemon-olive oil cake with Amaretto cream
Dried apricot lemon crusted with sage honey mascarpone

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