

BUFFET DINNER

WOOD GRILLED LOIN OF LAMB
MINTED BERNAISE

WILD SALMON WITH SPINACH PINE NUT CRUST

PEARL COUSCOUS WITH CHORIZO & SHRIMP

ASPARAGUS SUCCOTASH

CORN PUDDING WITH CHANTERELLES

GRILLED AMBLER FARM SPRING VEGETABLES
TOMATO CAPER BUTTER

BABY LETTUCE SALAD
VERMICELLI OF CARROT & BEET
SHERRY VINAIGRETTE

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WHOLE WILD SALMON IN LATTICE CRUST
WATERCRESS SAUCE

ROASTED FILET OF PRIME AGED BEEF
BACON RED WINE REDUCTION

WILD MUSHROOM GRUYERE BREAD PUDDING

CREAMED BRUSSELS SPROUTS

ROASTED CAULIFLOWER WITH SHALLOT BUTTER

CHOPPED SALAD OF ENDIVE & WATERCRESS
ROQUEFORT & CANDIED PECANS
MUSTARD SEED VINAIGRETTE