THE MENU

COURSE MENU WITH WINE PAIRING

PASSED HORS D'OEUVRES

Red Curry Shrimp and Smoked Gouda Grilled Cheese
Vegetable Samosa with Indian Chutney
Feta Artichoke Puff with Tomato Pepper Jam

COURSE I- ROSE

Corn Panna Cotta with Tomato Consume

COURSE II- WHITE BURGUNDY

Bibb Lettuce with Warm Parmesan Crusted Asparagus
and Tomato with French Vinaigrette

COURSE III- CHARDONNAY

Olive Oil Poached Striped Bass with Champagne Leek Sauce

COURSE IV- CABERNET SAUVIGNON

Tajine Rack of Lamb with Charmula Sauce
Seven Vegetable Couscous with
Tomato Garlic Vinaigrette in Zucchini Band

COURSE V- PORT WINE

Imported Cheeses with Fruit garnished with Fig Jam and
Fruit Biscotti Crackers

COURSE VI

Chocolate Toffee Molten Cake with Raspberry Honey and Graeters
Toffee Chip Ice Cream
Decaf Coffee and Tea