



Opening Acts

Jumbo Gulf Shrimp in a Gazpacho Sauce with Mache and Crostini

Smoked Duck Breast with Frisee and Humboldt Blue Cheese,
Sherry Wine Vinaigrette

Organic Baby Greens with Goat Cheese Croutons, Grainy Mustard
Vinaigrette and Confetti Flowers

Hawaiian Tuna with Vidalia Onions and Wakame Seaweed

Three Filet Mignons, Medallions of Filet with Porcini, Green Peppercorn
and Bordelaise Sauces, Haystack Potatoes

Vegetable Risotto with Black Truffles, Wild Mushrooms and Sweet Basil Oil

Lobster Bisque with Sherried Cream

Main Act

Roasted Rack of Colorado Lamb, Potato and Celeriac Gratin,
Organic Sugar Snap Peas and Carrots

Maine Lobster Risotto with Saffron and Fresh Tomatoes, Frizzled Vidalia Onions

Dry Aged New York Shell Steak with Wild Mushrooms and English Peas

Braised Berkshire Pork Shank with Porcini Polenta and Broccoli Rabe

Short Ribs of Bison in a Red Wine Sauce, Truffle Mashed Yukon Gold Potatoes
And Tourneed Vegetables

Arctic Char with Fava Beans and Russian Red Potatoes, Horseradish
Beurre Blanc

Seared Florida Red Snapper with Edamame, Ginger Scallion Sauce

Potato Pancake with Fresh Spinach, Shiitakes and Crème Fraiche

Encore

Fresh Fruit Star with Vanilla Pastry Crème

Warm Chocolate Cake Chantilly

Pistachio Panna Cotta with Fresh Kiwi

Trio of Crème Brulee: Pumpkin, Nutmeg and Pomegranite

Fresh Gelato and Sorbet