

Faberge

First Course

Shrimp Bruschetta
Pickled Fruits & Vegetables
Asian Seafood Salad
Bourbon Liver Pate
Arugula Chicken Salad with Mascarpone Cream Dressing
Smoked Fish Platter
Meat Platter
Duck Confit Salad with Organic Baby Greens
Greek Salad
Salmon Tartar
Caprese Salad

Second Course

Pan Fried Potatoes with Wild Mushrooms
Savory Pie with Creamed Spinach Sauce
Seafood Pasta
Veal Short Ribs with Mashed Potatoes

Entrees

Grilled Salmon with Sautéed Vegetables
Roasted Lamb, Chicken Kebab, Lulya Kebab

Dessert

Chef's Banquet du Patisserie
Feast of Seasonal Fresh Fruits & Berries