

## brunch canapés & hors d'oeuvres

- challah french toast triangles w/ maple syrup for dipping ●
- mini breakfast trifles: vanilla yogurt, sprinkled with granola, topped with berries (served in votives) ●
- mini blueberry pancakes garnished with chantilly crème ●
- mini quail egg florentine w bernaise mayo ●
- grilled chevre fritatta garnished with a ½ cured tomato ●
- scrambled egg tartelets (garnished w assortment of chives, pancetta, salmon roe) ●
- assorted fresh fruit skewers with a vanilla yogurt dipping sauce ●
- stuffed crêpes with ricotta cheese, currants & vanilla ●
- bite sized brioche w/ whipped mascarpone, topped with orange marmalade & orange zest ●
- mini grilled cheese triangles w/ ketchup for dipping ●
- bite sized savory crêpes with wild & domestic mushrooms & french brie ●
- chilled cucumber soup shooters with crème fraiche & tomato vodka sorbet ●
- italian bread crostini with fresh tomatoes, new virgin press olive oil & leafy oregano ●
- peking duck spring rolls with chinese cabbage & scallion stuffing ●
- caesar bites: heart of romaine topped w/ pancetta, & parmesan, drizzled w/ creamy garlic ●
- mini croissant sandwiches filled with whipped marscapone & smoked salmon ●
- buffalo mozzarella & heirloom tomatoes topped with basil, chervil & olive oil ●
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto ●
- salmon grave lax in cucumber cups with toasted sesame seeds & preserved lemon ●
- asparagus & goat cheese baked in leafy pastry shell with dill & cracked pepper ●
- bamboo skewered capon breast with chili flakes, grilled mango & curry dipping sauce ●
- individual zucchini and marjoram frittatas ●
- toasted walnut bread with gorgonzola & fig compote ●
- warm crab cake topped with chili corn salsa & coriander sprouts ●
- goat cheese baked in crisp pastry with cracked pepper & pistachios ●
- smoked salmon & gruyere toast ●
- sake cup filled with a spicy gazpacho soup ●
- cheese tartelette topped with sundried tomatoes ●
- savory spinach & ricotta herb crêpe ●
- blue moon: blueberries & bananas smoothie shooter ●
- morning sunrise:** mango smoothie shooter ●

## lunch menu 1

goat cheese baked in crisp pastry  
with cracked pepper and pistachios  
served with warm pepper salad and olive poached garlic

butternut squash ravioli  
with roasted oranges and sage sauce

## lunch menu 2

rocket and mission fig salad  
with vegetable chips and gorgonzola crostini

grilled beef tenderloin  
served with a crispy mushroom purse and fingerling potatoes, finished with a wild mushroom butter

## lunch menu 3

red beet mousse with sea scallops  
topped with saffron crème fraise

roasted rack of lamb with mediterranean spices  
served with couscous, parsley salad and cucumber raita

## lunch menu 4

pan roasted quail  
served with corn risotto cake, sage tempura and chanterelle sauce

grilled striped bass  
served with yukon gold mash, lemon salad and sun dried tomato dressing

## lunch menu 5

eggplant and oven dried peppers  
with mozzarella, beets and charred vidalia onion in a tapenade vinaigrette

grilled duck leg confit with creamy garlic mashed potatoes  
served with asparagus in balsamic butter and parmesan cheese

## lunch menu 6

lobster and citrus salad with chervil in avocado  
served with a sicilian orange and sweet onion salad  
drizzled with grape seed oil dressing

veal medallions topped with a porcini aioli  
accompanied by baked potato, pencil beans and roasted bell peppers

## pastries & tartlets

mini scones (blueberry / lemon scented) with Devonshire cream, sweet butter, strawberry preserves and orange marmalade  
mini chocolate-raspberry tarts ● shortbread crust with raspberry chocolate ganache  
lemon bars ● tangy lemon curd on a shortbread cookie crust, dusted with icing  
mini fruit tarts ● shortbread crust with crème tutti, topped with fresh fruit  
truffles and biscotti ● a classic accompaniment for coffee  
mini fruit tarts ● shortbread crust with tangy lemon curd  
dipped strawberries ● in dark swiss chocolate  
mini éclairs ● chocolate, vanilla or mocha