



“Boutique Opening”

Upon Arrival

Champagne

-and-

Tiny Blini with Caviar and Crème Fraiche

Hors d’Oeuvres

“Served In the Courtyard”

Black Mission Figs Stuffed with Chevre and Berries  
Fried Green Tomatoes, Crisp Bacon, Basil Remoulade  
Perfectly Poached Shrimp with Fresh Cocktail Sauce  
Seared Ahi Tuna Skewers, Julienne Shiitakes and Wasabi Aioli  
Grilled Baby “Lollipop” Lamb Chops with Fresh Mint Sauce  
Fresh Foie Gras on Toast Point with Currant Marmalade  
Peking Duck in Scallion Crepe with Hoisin

First Course

-served-

Salad of Red and Yellow Beets, Belgian Endive, Butter Lettuces,  
Gorgonzola and Candied Pecans

Warm Popovers, Artisan Rolls

Whipped Butter Leaves

Entrée

-served-

Herb Crusted Colorado Rack of Lamb, Cabernet Demi Glace,  
Tri-Color Marble Potatoes, Asparagus Bundles

or,

Roasted Halibut, Sweet Corn Risotto, Sauteed Spinach

Orange Beurre Blanc

Dessert

-served-

Warm Apple Tart Tatin with Cinnamon Ice Cream  
and Meyer Vanilla Caramel Sauce

Chocolate Truffles