



“Elegant Birthday Luncheon”

Upon Arrival

Pear Martini
Lemon-Scented Vodka, Poire William,
Cointreau and Pear Chips

Hors d'Oeuvres

-passed-

Potato Pancakes with Caviar and Crème Fraiche
Cornmeal Blini with Smoked Salmon and Snipped Chive
Savory Sesame Cones with Asian Tuna Tartare
Artichoke Bottoms with Lemon Beurre Blanc
Foie Gras Pate on Brioche with Fig Jam

Appetizer

-served-

A Trio of Chilled “Sips”
Vichyssoise with Pumpkin Soup Swirl
Sweet Pea with Lump Crab
Classic Gazpacho with Vegetable Mirepoix
Tiny Warm Croissant
Butter Leaves

Entrée

-served-

Jumbo Lump & Avocado Tower, Grapefruit Vinaigrette,
Orange Puree, Homemade Potato Chips
or,
Provençal Salad with Chicken Paillard
Haricots Verts, Marble Potatoes, Cherry Tomatoes, Nicoise Olives,
Hard-Cooked Eggs, Fresh Herbs, French Vinaigrette

Dessert

-served-

Decorated Birthday Cake
Fresh Berries

