



A MAGICAL FEAST

with Ben Whiting

THURSDAY, MARCH 12, 2020

6:30PM COCKTAILS & APPETIZERS

7:00PM DINNER

PASSED APPETIZERS

SAUSAGE & CHEDDAR MUSHROOM CAPS

SMOKED TROUT PATÉON SOURDOUGH CROSTINI

COUNTRY TERRINE ON BRIOCHE TOAST POINTS

SOUP OR SALAD

choice of one

FRENCH ONION SOUP

ciabatta & Swiss cheese

ARUGULA SALAD

sliced Bosq pears, walnuts, red wine vinaigrette

ENTREE

choice of one

GOAT CHEESE & BUTTERY LEEK TART

mixed greens

GRILLED SALMON

roasted red skin potatoes, broccolini, sauce beurre rouge

PORK LOIN

*herb-crusteD, sweet potato puree, roasted Brussels sprouts,
apple cider sauce*

PRIME RIB OF BEEF

*roasted garlic & root vegetable mash, haricot vert, pearl onions &
cashews, sauce Bordelaise*

SWEET

served family-style

BANANA-CHOCOLATE CHIP CAKES

CHERRY CHIP & WHITE CHOCOLATE PETIT FOURS

