

Cocktail Hour
Hors d'ouvres

Shellbark Hollow Farm Gougere
Winter Vegetable Quiché
Canapé of Salmon Pastrami
Country Pate and Quince
Lobster Salad, Apple Wood smoked Bacon

Carpaccio of Organic Copper Ridge Sirloin, Organic; Red Mustard,
Chrysanthemum, English Breakfast Radish, Peanuts

Duck Consommé, Winter Black Truffles and Foie Gras Dumplings

Artic Char, Parsnip, Horseradish, Lingonberry Vinaigrette

Tea Smoked Venison Tenderloin, Crispy Chanterelle Dumplings and Winter
Black Truffle Jus

Chocolate Almond Torte, Caramel Roasted Pears, Sabayon