



FEBRUARY  
2012

## HORS D'OEUVRES

PRICED PER 50 PIECES

chorizo arancini, saffron aioli	\$ 160
duck confit crostini, asian pear	\$ 180
citrus cured pork belly, shaved apple	\$ 180
new england cod and scallop cake, meyer lemon cream	\$ 190
medjool date, roquefort, candied pecan	\$ 190

**SPECIALTY COCKTAIL:** Winter Sangria with fresh citrus and brandy

## SERVED LUNCH & DINNER SELECTIONS

**SUSTAINABLE**

winter squash & farmer's cheese cannelloni,  
white truffle cream, melted leeks, shiitake mushrooms

### roasted georges bank cod

ver jus emulsion, fondant yukon gold potatoes, baby carrots

florida citrus tart, pomegranate and meyer lemon curd

lunch \$37                      dinner \$43

**SUGGESTED WINE:** Chardonnay, Dry Creek Vineyard, Russian River California

**CHEF'S FAVORITE**

winter rainbow salad, mixed winter lettuces, blood orange &  
grapefruit segments, westfield farms goat cheese, candied pecans,  
heirloom cherry tomatoes, meyer lemon dressing

### five spice rubbed pork tenderloin

sweet potato purée, braised cabbage

gianduja chocolate center hazelnut cake,  
cinnamon whipped cream, candied orange

lunch \$37                      dinner \$43

**SUGGESTED WINE:** Zinfandel, Cline "Ancient Vine", Lodi, California