

Reception and Seated Dinner

Passed

Prosciutto Beggars Purse, Truffled Mascarpone Cheese

Ahi Tuna Tartare, Ginger- Slaw, Wasabi Cream, Lotus Root Chip

Slow Braised Duck Meatball, Habanero- Mango Chutney

Artichoke Beignet, Lemon – Garlic Aioli

Vegetable Samosa, Cardamom Yogurt

Starter

Gotham Lettuce Mix, Marinated Heirloom Tomatoes, Bufala Mozzarella, Basil Vinaigrette, 100-Year Balsamic Syrup

Entree Selections

Beef Tenderloin, Gruyere- Thyme Potato Gratin, Grilled Asparagus, Pinot Noir Reduction, Crispy Leeks

Seared Halibut, Roasted Garlic Cous Cous, Sweet Corn – Tomato- Basil Vinaigrette

Vegetarian Tower, Portobello Mushroom, Sweet Potato, Grilled Zucchini, Yellow Squash, topped with Fried Goat Cheese Cake, Fennel- Tomato Fondue

Dessert

Meyer Lemon Tart with Blackberry- Merlot Sauce



FIELD *to* table
CATERING AND EVENTS 