



Intimate Dinner and Wine Tasting
21st January 2006

Dinner for the Evening

Butlered Hors d'oeuvre

**Seared Tuna Ceviche
with Lime and Cilantro**
served in porcelain spoons

**Miniature Veal Burger
with Truffles**
*with Caramelized Onions,
Gorgonzola, and Tomato Tea Jam
served open-faced, on a tiny bun*

Spinach & Potato Canapés

Smoked Salmon & Caviar Napoleons
with Crème Fraiche

Table Service Dinner

• First Course •

Tapas Trio

*Grilled Shrimp
with Romesco sauce
and scented Olives*

Bacalao Mousse

*Serrano Ham shavings
with Melon*



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• **Second Course** •

Red Grouper
in Fennel-Saffron broth

Artisan Bread
Sweet Butter Roses

• **Main Course** •

Baby Lamb Chops
Tamarind glaze

Eggplant-Artichoke Terrine
served over a
Zucchini, Stringbean
and Tomato sauté

• **Dessert** •

Trio of Desserts

Jacques Torres' Wicked Hot Chocolate
in an espresso cup

Miniature Flan

Blackberries and Raspberries
with Zabigone

Custom-blended Regular and Decaffeinated Coffee
made and served in French Coffee Presses

Assorted Regular, Decaffeinated and Herbal Teas