



Private Dinner Party  
27<sup>th</sup> May 2006

## Table Service Dinner

### • First Course •

A Trio of Savories:

**Roasted Ruby and Golden Heirloom Beet Tower**  
*with Chevre and fresh herbs*

**Miniature Cedar Plank Salmon**  
*Cucumber-Labni Yogurt sauce*

**Tiny Artichoke Tartlet**  
*served warm with*  
*Roasted Pepper coulis*

### • Main Course •

**Grilled Beef Tenderloin**  
*smoky Orange-Chile glaze*  
*served medium rare*

**Traditional Bollito**  
*soft Corn cake*  
*steamed and*  
*presented in a banana leaf*

**Steamed Asparagus Spears**  
*with fresh thyme butter*

**Crusty French Roll**  
*with butter curls*



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• Dessert •

Warm Valrhona Chocolate Souffle Cake  
*with Crème Anglaise fruit sauces  
and colorful Berry garnish*

Custom-blended Regular and Decaffeinated Coffee  
Assorted Regular, Decaffeinated, and Herbal Teas