

Table 301

CATERING

PLATED 3 COURSE DINNER

COCKTAIL HOUR

HANDROLLED BLUE CRAB SPRING ROLLS

Strawberry Habanero Duck Sauce

WHIPPED RICOTTA AND HEIRLOOM TOMATO TARTLETS

BEEF TARTAR

Melon Relish

DINNER

BURRATA AND GREENS SALAD

Grilled Radicchio, Preserved Tomatoes, English Peas, Radishes, "Crouton", Roasted Garlic Vinaigrette, Balsamic Reduction

ROSEMARY SALT CRUSTED LAMB LOIN

Red Wine Lamb Jus

or

PROSCIUTTO WRAPPED MONKFISH IN LEMON THYME BUTTER SAUCE

Smoked Butternut Squash Puree, Asparagus, Morrels, Fava Beans, Crispy Shallots

DESSERT

OPERA TORTE

*Almond Sponge Cake, Chocolate Ganache and Coffee Buttercream; Raspberry Coulis,
Almond Coffee Crumb*