



Main Course

Poultry and Game Birds

Roasted Cornish Game Hen, double cranberry, thyme sauce

Pineapple Sage Rolled Chicken, purple carrot and feta stuffing, white asparagus puree

Seared Hen Breast, black trumpet mushroom coulis, shallot oil, broccolini

Star Anise Grilled Quail, tangerine zest, purple potato "hash", spring pea fritter

Chicken Limon, fresh lemons, white wine, capers

Chicken Saltimbocca, prosciutto, fresh sage, gruyere cheese, chardonnay reduction

Stuffed Breast of Chicken, spinach, feta cheese and red pepper, smoked cauliflower puree

Ballotine of Chicken, prosciutto, asparagus, fontina cheese, riesling veloute

Cornish Hen, stuffed with truffled wild rice and matchstick carrots, morel mushroom creme

Cornish Hen, hazelnut and Turkish fig dressing, apricot ginger glaze

Crispy Duck Breast, honey, orange and cardamom rub, glug reduction



Fish and Shellfish

- Roasted Red River Salmon**, orange, basil, marcone almonds
- Sautéed North Sea Turbot**, saffron, leeks, lemon basil, and yuzu lemon “ice”
- Arctic Char**, grapefruit butter, savoy and ruby red cabbage, pink Celtic salt, five sauce mere
- Pan Seared Salmon**, fennel seed crust, pernot - shallot sauce, braised fennel
- Alaskan Halibut**, yukon gold crust, black sesame, pepitas, fennel confit, rhubarb puree
- Icelandic Sea Trout**, crystallized beet crust, poached peaches, okra chip
- Pan Seared Dorade** (European sea bass), smoked eggplant puree, lemon cream gelee
- Grilled Icelandic Salmon**, roasted garlic sautéed spinach, citrus buerre blanc
- Roasted Red King Salmon**, spinach, pearl onion, balsamic reduction
- Crusted Halibut**, pumpkin and sesame seed potato lace, fennel confit, rhubarb sauce
- Ahi Tuna**, ginger soy marinate, shredded diakon radish, wasabi crème, won ton
- Grilled Florida Grouper**, leek and shaved artichoke sauté, tomato saffron broth
- Striped Sea Bass**, Jamaican jerk, orange marmalade, allspice, serrano peppers
- Seafood Grill**, garlic lemon shrimp, saffron dusted scallops, cilantro chili swordfish
- Poached Lobster Medallions**, seafood bisque sauce, pernod gelee, lemon oil



Beef Veal, Lamb, and Game

Crusted Rack of Lamb, grape and olive "Sausage", grape pan sauce with tawny port

Beef Tenderloin, cognac port sauce, shallot, rosemary

Roasted Beef Sirloin, chasseur sauce, cremini mushrooms

Pork Tenderloin, golden apples, dates, cumin and cinnamon pan jus

Wild Boar Ragout, ricotta gnocchi, fried sage, basil oil

Black Angus Rib-Eye, dried tomato puree, chili oil, goat cheese gelee

Thyme Braised Short Ribs, white cheddar grits, shallot demi glace

Cumin Crusted Lamb Chops, toasted cous cous, cilantro oil, roasted tomato

Pecan Wood Grilled Filet Mignon, steak house "crystals", manchego polenta

Seared Venison Loin, hunter sauce, creamed ramps, mustard oil, braised apples

Five Pepper Filet Mignon, caramelized mushrooms, cabernet reduction, frizzled leeks

Espresso Rubbed Beef Tenderloin, manchego polenta, roasted poblano puree, cactus pear

Double Lamb Chop, savory mashed sweet potatoes, pinot plum reduction

Grilled Pork Loin, grilled pear - fennel relish, apricot glazed, apple chips

Seared Veal, Medallion, roasted mirepoix,

Roasted Pork Loin, spring onion, grilled grapes, ver jus reduction,

Venison Medallions, allspice, juniper berries, dried fruit relish, veal demi glace



Vegetarian

Grilled Vegetable Tower, goat cheese, spicy marinara sauce, basil gelee

Asparagus and Leek Strudel, phyllo, white asparagus puree, mustard oil

East – West Portobello Mushrooms, tofu, water chestnuts, spicy sweet and sour sauce

Moussaka Stuffed Eggplant, cloves, cinnamon, cayenne pepper, ground cumin béchamel

Breads*

Irish Brown Soda Bread

made with Imported Odems Irish Course Grain Flour
and Kerry Gold Butter Shamrocks

Or

Gourmet Bread Basket

Pumpnickel, wheat, pretzel, and soft knot rolls,
tomato foccacia, flat breads, French bread, and sesame sticks

* specialty breads available

Sides

Garlic mashed potatoes
Sundried tomato mashed
Tarragon roasted fingerling potatoes
Spicy potato wedge
Yukon gold, sweet potato napoleon
Bacon baked potato
Spinach stuffed potato
Herbed new red potatoes
Ramp, wild mushroom rice
Forest fruit and nut rice
Purple African rice
Soft polenta asiago
Grilled polenta parmesan
Cheesy aged cheddar grits
Hominy hoecakes
Scallion fritters
Zucchini fritters
Haricot Vert
Poached Asparagus Spears

Grilled Asparagus
Grilled Vegetable Batons
Roasted Red Pepper Soufflé
Corn and leek flan
Szechwan broccoli
Garlic rappini
Soy glazed brussel sprouts
Snap peas
Garlic spinach
Spinach crème
Cajun succotash

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