



## MENU

### Hors d'oeuvres and Cocktails

#### **Sear Ahi Tuna Provencale on Crostini**

**Bruschetta Ricotta, Peach**

*Red Apple Balsamic Syrup*

#### **Zucchini Keftedes Smoked Salmon**

*Greek Dill Yogurt*

#### **Mini Brioche Crab Cake Slidders**

*Myer Lemon Parsley Remoulade*

#### **Artichoke Smoked Fontina Cheese Fritters**

*Parmesan Mustard Aioli*

### Starter

#### **Basil Gnocchi**

*Wild Fennel, Artichokes and Fava Beans*

#### **Roasted Spring Beet Salad**

*Pistachio Nuts, Fennel Salt, Pickled Baby Carrots, Goat Cheese Soufflé*

*Tangerine Citronette*

#### **Bay Area Copinno Branzine Lup de Mar**

*Shrimp, Branzine, Clams, Baby Fennel*

*Saffron Tomato Broth*

*Grilled Chibatta with Red Pepper Aioli*

#### **Angus Petite Filet "Rosini"**

*Hudson Valley Foie Gras*

*Spoon Spinach and Red Wine Reduction*

#### **French Fries and Homemade Ketchup**



**Dessert**

**Chocolaté Callibaut Little Joe Pudding Soufflé**

*Homemade Ice Cream*

*Fresh Summer Berries*