



**2011 WINTER BANQUET MENU  
PLATED 5-COURSE DINNER**

**PASSED HORS D'OEUVRES**

**mozzarella olive skewers**

**grilled ginger shrimp      lemon pepper chicken skewers**

**SOUP**

**cauliflower soup, red pepper almond relish, chili oil**

**SALADS**

**Choose 1 (one)**

**spinach salad, Walnuts, red onion, crumbled blue, balsamic vinaigrette**

**wild arugula and Gala apples with cider vinegar, preserved lemon zest, pickled ginger onions**

**simple green salad with tomato, cucumber and sherry vinaigrette**

**ENTREES**

**Choose 3 (three)**

**Black Pearl Shetland Island organic salmon, mango-horseradish mostarda, portobello & hominy fricasee, panko breaded asparagus, poblano cream, fried avocado**

**peppered Amish beef tenderloin**

**mashed potatoes, sautéed kale, cabernet reduction, crumbled Amish bleu**

**Szechuan style pork tenderloin**

**tamari – orange chili glaze, fried shiitake – mung bean spring roll, stir – fried snow peas**

**porcini dusted striped bass filet**

**hearts of palm, orange supreme, tarragon aioli, picholine olive crumbs**

**molasses glazed organic chicken breast**

**fermented black bean miso soup with bonito and kelp, baby bok choy, carrots, spring onions**

**farro and mung bean jeera rice**

**black cumin, mushrooms, green beans, caramelized shallots, fresh labneh, black walnut pesto**

**cornmeal crusted Rocky Mountain trout**

**lemon herb butter, sweet potato hash, asparagus, chipotle aioli**

**DESSERT**

**mini chocolate molten with vanilla milk shake**

**\$95.00+++**

**All Items Are Exclusive of 8.9 % Tax, 20 % Gratuity & 3 % Booking Fee**