

HORS D'ŒUVRES

— Spring 2004 —

MENU 1

Capellini torta topped with crème fraiche and thyme
Sun-dried tomatoes and local herbed goat cheese on crostini
Gorgonzola, toasted walnut, and roasted garlic pastry coins
Asiago and rosemary focaccia puffs
Watermelon radish canapé accented with lime



MENU 2

Chioggia beet tartine with chervil and peppercorns
Brandade on garlic rubbed croutons with snipped herbs
Herbed Gruyere risotto "olives" with chives
Tuscan white bean puree and shrimp on crostini with fried sage
Honeyed mission figs, rosemary, and fresh goat cheese on semolina toasts
Florentine pizzetta with black olive and anchovy



MENU 3

Smoked trout and Yukon Gold potato canapé with
lemon mascarpone and red grape
Caramelized onion and wild mushroom bruschetta with cognac cream
House-made salmon lox on cucumber with dill cream and shaved lemon
Angus beef and balsamic onion brochette
Salmon cakes with mustard-chive aioli and spring radish
Terrine of Hudson Valley Foie Gras and apricot chutney on brioche
Smoked chicken and leek turnovers
Seared Ahi tuna on house-made corn chip with lime cumin salad

