

REGIONAL THEME MENUS

— Spring 2004 —

We are able to customize any event according to your tastes and budget.

Please contact us at 585-576-3987 for pricing information.

FINGER LAKES

Marinated tenderloin of pork with
grainy mustard sauce and spring vegetables

Herb-accented flageolets

Spring greens and pea sprouts tossed with
Swan Market bacon, shaved radish,
and Riesling vinaigrette

Whole wheat sunflower bread

Rhubarb ginger compote over
house-made vanilla bean ice cream with
shortbread cookies



NAPA VALLEY

Sautéed poussin with wild mushrooms,
ramps, and thyme

Creamy polenta accented with Gruyere

Plumped currants and toasted pine nuts
on spring greens with Meyer lemon vinaigrette

Rustic walnut bread

Buttermilk cake with
fresh strawberry ice cream



SOUTHWEST

Cascabel braised lamb shanks
with young arugula

Dos Equis artichoke fritters

Local greens with grilled asparagus,
shaved Manchego and a sherry-shallot vinaigrette

Savory corn bread

Walnut waffle topped with banana ice cream
and spiced caramel

PROVENCE

Filet of halibut with tomato confit,
savory, and lemon

Yukon Gold potato puree

Romaine and radicchio lettuces tossed with
creamy spring garlic dressing

Pain de campagne with
pili pili dipping oil

Orange blossom ice cream
with almond wafer and candied orange



PARIS

Spicy seared salmon with
beurre rouge

Warm potatoes laced with
local bacon and mâche

Spring beets, peppered walnuts, and
fresh goat cheese on frisée with citrus vinaigrette

Puree of carrot soup accented with ginger

Sourdough baguette

Lime chantilly tart



TUSCANY

Roasted loin of veal with
morel mushrooms and cipollini onions

Fried gnocchi cresents

Arugula salad with shaved fennel and
garlic dill dressing

Spring carrots with parsley and lemon

Ciabatta bread and sweet butter

Dark chocolate torta with pine nut praline

