



A GRAND GALA

HORS D'OEUVRES

NIMAN RANCH BRAISED SHORT RIBS

creamy mashed potatoes, crispy shallots, presented in a tasting spoon

KABOCHA SQUASH & WILD FENNEL SOUP SIPS

roasted Kabocha squash, savory vegetables, blended with crème fraîche and garnished with spiced pepitas

DUCK TOSTADA

with Yucatan slaw

RAW BAR

a beautiful fresh display of oysters, crab claws, prawns, clams and mussels
presented on crushed ice with seaweed and fresh lemons
served with mignonette sauce and piquant cocktail sauce

SUSHI BAR

colorful array of sushi and sashimi prepared on site
served with fresh ginger, wasabi and soy sauce

SEATED DINNER

FIRST COURSE

poached asparagus with citrus segments, white balsamic shallot vinaigrette and micro greens

SECOND COURSE

land and sea - grilled New York steak, crispy shallots, red wine reduction
seared John Dory with artichokes, oven roasted tomatoes and a brown butter-balsamic reduction
served with haricot vert and roasted heirloom potatoes

THIRD COURSE

chocolate roulade with freshly whipped cream and berries