



AN ELEGANT DINNER PARTY

FIRST

PROSCIUTTO WRAPPED ASPARAGUS
with provolone cheese

SECOND

SESAME CRUSTED AHI
with cilantro puree and soy ginger glaze served on wonton crisp

THIRD

ROASTED MEDALLION OF DUCK BREAST
with black cherry balsamic reduction served on potato galette

SALAD

BUTTER LETTUCE & ARUGULA
with rainbow radish, beets, toasted pistachios and sherry vinaigrette

DESSERT

BROILED LEMON TART