



FOUR COURSE DINNER

~7:30 PM Guest Arrival & Seated Dinner~

Arugula & Buffalo Mozzarella Salad

Roasted Sweet Red & Yellow Peppers & Grilled Eggplant

Maytag Blue Cheese & Endive Salad

Apples, Candied Walnuts & Fig Essence

Sautéed Jumbo Lump Crabcake

Caramelized Cauliflower, Capers, Raisins & Tomato Compote

Poached Maine Lobster

Persimmon Salad, Hearts of Palm & Blood Orange Vinaigrette

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### **Black Truffle Cavatelli**

*Caramelized Cauliflower & Lardoons*

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Seared Sea Scallops

Sweet Potato & Chanterelle Risotto, Black Truffle Vinaigrette

Grilled Long Island Duck Breast

Butternut Squash & Apple Purée, Spinach, Sundried Cherry Sauce

Grilled Filet of Beef

Garlic Whipped Potatoes, Sautéed Spinach & Crispy Onion Rings

Roasted Venison Loin

Spiced Acorn Squash, Brussels Sprouts, Pancetta & Turnip Hash

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### **Tribeca Chocolate Torte**

### **Tahitian Vanilla Crème Brûlée**

### **Banana Tart**

*Milk Chocolate Malt Ice Cream*

### **Fuji Apple, Quince & Blueberry Cobbler**

*Sour Cream Sorbet*

### **Coffee & Tea Service**