

PRIVATE DINNER FOR 80  
NOVEMBER 29, 2006

~ Hor d'Oeuvres ~

Pan Seared Tuna

in lettuce wraps with daikon, sprouts & spicy  
Satay sauce.

Potato Crostini

with roasted garlic topped with morel mushrooms.

~ First Course ~

Artful Bread Basket

Carole's savory pecan breadsticks, Dramatic pletzel shards,  
Hot foccacia rusks, and Hand-made cheese straws.

Roasted Eggplant Soup

with chevre & chive snips.

~ Salad ~

Arugula with Chanterell Mushrooms

pears, parmesan, & cider vinaigrette.

~ Entree ~

Herbed Seabass

Served on fennel & leek ragout with carrot nage.

~ Dessert ~

Banana Tart Tatin

served with pineapple gelato.

Coffee and Tea Service