



## Elegant Winter Multi-Course Dinner

### PASSED HORS D'OEUVRES

*Belgian Endive Leaves with Microgreens, Almonds & Dried Cherry  
Seared Polenta Coins with Tapenade*

### 1<sup>ST</sup> COURSE

*Smoked Butternut Squash Cappuccino  
Wild Mushroom Cappuccino  
with Savory Kalamata Olive Biscotti*

### 2<sup>ND</sup> COURSE

*Quail Breast Ballotine  
with White Bean Tarragon Puree over Wilted Swiss Chard Nests*

### 3<sup>RD</sup> COURSE

*Black Truffle Pansotti  
with Beurre Noisette and Shaved Larra (sheep's milk) Cheese*

### INTERMEZZO

*Grapefruit Campari Sorbet*

### 4<sup>TH</sup> COURSE

*Cioppino  
with Rustic Parmigiano Reggiano Toasts*

### 5<sup>TH</sup> COURSE

*Salad of Radicchio, Baby Frisee, Mache  
with a Lemon Cracked Pepper Emulsion*

### CHEESE COURSE

*Morbier, Port Salut, Cabrales, Petit Basque  
Whole Walnuts and Fresh Figs*

### DESSERT

*Roasted Plum and Almond Galette with Creme Fraiche  
Roasted Apple and Mascarpone Napoleon  
with a Caramel- Lavender Sauce  
Intelligentsia Coffees, Tea, Cappuccino and Espresso*