



Adventurous Gala Dinner

Pastrami Cured Salmon

with dijon tossed field greens, poached egg & a bacon vinaigrette

Vanilla Brined Duck Breast

with a brie & duck confit pain pardue, & blackberry veal stock reduction

Grilled Twin Filets

on Malcolm Forbes macaroni & cheese, snow pea shoots, a perigord truffle sauce & truffled zapp's

Chilled Peach & Blackberry Clafoutis

with sweet cream & a mint gastrique