

The Brown Party

Friday, June 27, 2008

First Course

Lump Crab Tartine

mango, avocado and guava gastrique

~ ~ or ~ ~

Crispy Veal Sweetbreads

bacon lardons, wild mushrooms and herbed spaetzle

Second Course

Lobster Bisque

chive creme fraiche

Third Course

Arugula and Wild Mushroom Salad

orange segments, toasted hazelnuts and creme fraiche vinaigrette

Fourth Course

Local Mahi Mahi and Seared Scallops

white beans, fennel, braised endive and citrus beurre blanc

~ ~ or ~ ~

Black Angus Filet Mignon

celeriac and Yukon Gold potato puree, haricot verts, cabernet demi glace
and mushroom duxelle

~ ~ or ~ ~

Crispy Duck Breast

orange scented duck confit ragout, curried lentil salad and pickled papaya