

Appetizers

1. **Baby Mixed Green with Macadamia Nuts and Candied Ginger**
Champagne Vinaigrette
2. **Baby Mixed Greens and Herbs Salad**
Balsamic Vinaigrette
3. **Baby Mixed Green with Sun Dried Tomatoes**
Roasted Garlic Vinaigrette
4. **Baby Mixed Greens with Root Vegetable**
Champagne Vinaigrette
5. **Baby Mixed Greens with Caramelized Orange and Pecans**
Champagne Vinaigrette
6. **Arugula, Fennel, Feta Cheese, Dill and Pine Nuts Salad**
Sherry Vinaigrette
7. **Arugula, Parmesan Cheese and Walnut Salad**
Walnut Vinaigrette
8. **Arugula, Feta Cheese and Sun Dried Tomato Salad**
Roasted Garlic Vinaigrette
9. **Arugula, Peaches and Roquefort Cheese Salad**
Walnut Vinaigrette
10. **Mache Salad with Shaved Parmesan and Toasted Pine Nuts**
Lemon with Extra Virgin Oil
11. **Pink Lady Apple, Belgian Endive and Roquefort Cheese Salad**
Walnut Vinaigrette
12. **Almond Crusted Goat Cheese and Roasted Trio of Beets Salad**
Walnut Vinaigrette
13. **Avocado, Orange and Asparagus Salad**
Orange Blossom Vinaigrette
14. **Grilled Marinated Asparagus and Red Bell Pepper Salad**
Balsamic Vinaigrette
15. **Roasted Beets and Roquefort Cheese Salad**
Walnut Oil Vinaigrette
16. **Asparagus and Ruby Red Grapefruit Salad**
Tarragon Vinaigrette
17. **Duo of Tomato and Buffalo Di Mozzarella Salad**
Basil Oil
18. **Moroccan Crab Cake with Aioli**
Persian Cucumber, Mint and Cilantro Salad
19. **Smoked Salmon and Pistachio Pancake**
Whipped Crème Fraîche and Condiments
20. **Gruyere Cheese Tart with Braised Leek and Thyme**
Arugula and Black Olive Tapenade
21. **Goat Cheese and Leek Tart**
Black Olive Tapenade and Arugula
22. **Goat Cheese, Roasted Garlic and Black Tapenade Tart**
Arugula
23. **Duck “Prosciutto” and Wild Mushroom Salad**
24. **Duck Foie Gras “Torchon” with a Spiced Apple Salad**
Brioche Toast

25. **Sautéed Duck Foie Gras and Green Lentil**
Port Wine Reduction and Brioche Toast
26. **Duck Carpaccio and Warm Anna Truffle Potatoes**
Extra Virgin Olive Oil
27. **Sautéed Duck Foie Gras and Green Lentils**
Port Sauce and Brioche Toast
28. **“Mezze”**
Assorted Mediterranean Appetizers
29. **Goat Cheese and Basil wrapped in Grilled Eggplant**
Arugula and Tomato Confit
30. **Spicy Ahi Tuna Tartar**
Green Olive Tapenade and Brioche Toast
31. **Smoked Trout and Cucumber Flan Salad**
Chervil and Crème Fraiche
32. **Baked Crab and Asparagus Casserole**
Cumin and Feta Cheese Béchamel
33. **Marinated Calamari and Haricot Vert Salad**
Herb and Tomato
34. **Salmon Gravlax with Artichoke Heart and Crème Fraiche Dill Sauce**
Pistachio Pancake

Main Course

Filet Mignon

1. **Grilled Filet Mignon with Aged Balsamic Vinegar Sauce**
Potato Gratin
2. **Tapenade Grilled Filet Mignon with an Espagnole Sauce**
Potato and Fennel Purée
3. **Fennel Grilled Filet Mignon with a Roasted Shallot and Port Wine Sauce**
Potato & Leek Gratin, Baby Broccoli and Carrots
4. **Grilled Filet Mignon with Roquefort and Onion Confit Sauce**
Potato and Rutabaga Puree, Baby Carrots and Sugar Peas
5. **Grilled Filet Mignon with Mustard and Tarragon Sauce**
Potato and Leek Gratin
6. **Cumin Grilled Filet Mignon with Pomegranate Sauce**
Potato Gratin
7. **Cumin Grilled Filet Mignon with Fried Onions and Port Sauce**
Roasted Fingerling Potatoes

Poultry

8. **Roasted Chicken Breast with Porcini Mushroom and Rosemary Sauce**
Roasted Garlic Potato Purée and Baby Broccoli
9. **Roasted Chicken Breast with Porcini Mushroom and Madeira Sauce**
Basmati Brown Rice Pilaf
10. **Roasted Chicken Breast with Garlic and Lemon**
Brown Rice and Creamed Spinach
11. **Roasted Chicken Breast with Meyer Lemons and Mint**
Roasted Fingerling Potatoes and Baby Carrots
12. **Roasted Chicken Breast with Garlic, Tomato and Basil**
Brown Rice and Asparagus
13. **Roasted Chicken with Chanterelles and Sherry Sauce**
Roasted Fingerling Potatoes and Baby Carrots
14. **Roasted Chicken Breast with a Muscat Wine and Pecan Sauce**
Basmati Brown Rice Pilaf
15. **Pan Roasted Chicken Breast with Black Truffle and Sherry sauce**
Potato and Fennel Purée

- 16. Roasted Chicken Breast with Mustard and Tarragon**
Lentils and Brown Rice
- 17. Duck Breast with an Orange Marmalade and Cardamom Sauce**
Brown Rice and Parsnip Purée
- 18. Roasted Duo of Duck Breast with an Orange and Green Peppercorn Sauce**
Wild Rice Pilaf and Asparagus
- 19. Roasted Duck Breast with a Lavender, Honey and Lemon Sauce**
Basmati Brown Rice Pilaf

Seafood

- 20. Pistachio Crusted White Fish with a Grapefruit and Tarragon Sauce**
Braised Fennel and Carrot Purée
- 21. Roasted Lake Superior White Fish with Lemon, Basil and Caper**
Carrot Purée and Wild Rice Pilaf
- 22. Petrole Sole with Lobster Sauce**
Asparagus, Baby Carrots and Wild Rice Pilaf
- 23. Paupiette “Rolled White Fish” with Caviar Sauce**
Braised Fennel and Parsnip Purée
- 24. Roasted Salmon with Saffron and Port sauce**
Asparagus, Baby Carrots and Wild Rice Pilaf
- 25. Roasted Troll King Salmon with Caper, Lemon and Almond Sauce**
Carrot Purée and Wild Rice Pilaf
- 26. Grilled Salmon with Roasted Bell Pepper Coulis**
Creamed Spinach
- 27. Herb and Lemon Grilled Atlantic Salmon with Lentils**
Tomato Confit
- 28. Pesto Roasted Eastern Salmon with Ratatouille**
Baked Potato Round

Couscous

- 29. Couscous “Royale” with Lamb Stew, Lamb Chops, Chicken & Merguez Sausage with Harissa**
Onion Confit
- 30. Lamb Stew with Artichokes and Green Olives**
Couscous
- 31. Chicken and Merguez Couscous**
Harissa and Onion Confit

Vegetarian

- 32. Moroccan Eggplant Stew**
Garbanzo Beans and Couscous
- 33. Baked Zucchini and Reggianito Parmesan Casserole**
Tomato Coulis and Toasted Pine Nuts
- 34. Polenta and Grilled Vegetable Pie**
Pesto and Tomato Coulis
- 35. Moroccan Eggplant Casserole with Fried Onions**
Brown Rice
- 36. Moroccan Grilled Baby Eggplant with Hummus**
Cucumber, Tomato and Cilantro Salad
- 37. Seven Vegetable Couscous**
Harissa and Onion Confit