**COCKTAIL RECEPTION**

**CAVIAR BAR**

*(ICE SCULPTURE)*

**SEVRUGA, OSETRA, KALUGA**

*BOILED EGG, MINCED SHALLOTS, WHIPPED CHIVE BUTTER, CRÈME FRAICHE, BRIOCHE TOAST POINTS*

**BUTLER PASSED HORS D’OEUVRES**

**RUSTIC OLD WORLD SOURDOUGH BLINI**

*SOUS VIDE QUAIL YOLK, STERGEON OSETRA, CRÈME FRAICHE, DILL FRAWN*

**HOUSE CURED DUCK PROSCUITTO**

*BOURSIN SCHMEAR, WHITE ASPARAGUS TIP, CANDIED ORANGE, FRENCH CROSTINI*

**MIYAZAKI KOBE BEEF TARTARE**

*SHAVED WHITE TRUFFLE, DIJON AIOLI, CHIVES, SMOKED SALT FLAKE*

**STARTER COURSE**

*(CHOICE OF 1)*

**FRENCH ONION**

*CARAMELIZED CLUB GROWN SWEET ONIONS, BEEF BONE BROTH, GARLIC HERB CROUTON, ARTISAN SWISS GRATIN*

**WINTER GREEN NICOISE**

*GRILLED ARTICHOKES, GREEN BEANS, TOMATO JAM, POACHED PARISIENNE POTATOES, COUNTRY OLIVES, SHORTBREAD, EVOO*

**MAINE COURSE**

(CHOICE OF 1)

**PAN FRIED PINK GROUPER**

*MARYLAND LUMP CRAB, FENNEL & BLOOD ORANGE RISOTTO, ROASTED BROCCOLINI, PERNOD BEURRE*

**BERKSHIRE PORK OSSO BUCCO**

*ROASTED SWEET POTATO & APPLE NAGE, BURGUNDY STEWED ROOTS, ONION PETALS, JUS LIE*

**PRIME BEEF TENDERLOIN ROSINI**

*JUNIPER BERRY & FOIE TORCHONE, ROSEMARY POMME PUREE, CHARRED BABY CARROTS, GLACE*

**MUSCOVY DUCK L’ORANGE CONFIT**

*SHAVED WHITE TRUFFLES, CRANBERRY & BUTTERNUT WILD RICE, DARK CHERRY BALSAMIC*

**DESSERT COURSE**

(CHOICE OF 1)

**LEMONCELLO & RASPBERRY SABAYON**

*VANILLA BEAN POUND CAKE, MERINGUE COOKIE*

**DARK CHOCOLATE & HAZLENUT TORTE**

*RASPBERRY JAM, GRAND MARNIER REDUCTION*

**GINGER-SNAP BREAD PUDDING**

*PEANUT BUTTER WHISKEY ANGLAISE, CHANTILLY CREAM*