

Butler Passed
SIX COURSE MENU

Hor D'oeuvres

Truffled Egg Salad on Brioche
Curried Carrot Broth | Truffled Sabayon | Served in Shot Glasses
Heirloom Tomato Tartar | Served on Chinese Spoons

First Course

Raw Trio Tartar
Salmon | Tuna | Scallops

Second Course

Bellwether Farm Ricotta Ravioli
White Corn Butter | Truffle Oil | Parmesan

Third Course

Haas Avocado Salad
Pink Grapefruit | Lemon Verbena | Cress

Fourth Course

Seared Scallops
Rock Shrimp Risotto | Parmesan | Poulet Jus

Fifth Course

Lamb Chops
Orzo Mac & Cheese | Marjoram | Tomato Jam

Dessert

Lemon Curd
Farmers Market Fruit | Mint Syrup