

### **Bouchees de Poisson/ Ginger Italian Soda**

Smoked salmon served on a fresh, peeled cucumber with a dill cream cheese spread.

A savory Toro tuna served on a toasted crostini with a vibrant veggie spread paired with a ginger soda

### **Beef Consommé**

A light beef broth topped with freshly cut scallions

### **Crevettes et grits**

A warm bed of grits topped with a whisky flambéed shrimp

### **Arc en ciel salade**

A vibrant salad of fresh Frisee and red oak lettuce covered in a citrus vinaigrette with an assortment of sliced fruit

### **Carre d'agneau aux herbes**

Seared lamb rack topped with flavorful herbs and drizzled with a balsamic reduction on a bed of sautéed spinach

### **Bales et crème/ Vanilla Italian soda**

A lively, fresh salad with creamy stracciatella paired with a vanilla soda

### **Beef Wellington**

Roasted Beef Wellington served on a bed of warm mushroom risotto topped with scallions and drizzled with a beef reduction

### **Salade de roquette au quinoa**

A refreshing arugula salad tossed with dark red quinoa topped with candied pecans, chickpeas, dried cranberries, and goat cheese with a lemon honey vinaigrette

### **Fruitiere Soupe**

An assortment of flavorful fruit blended to a smooth texture garnished with an edible blue orchid

### **Antipasto**

A cheese board with a variety of different cheeses, meats, nuts, and pickled vegetables

### **Ofsus sa la nedge**

Clouds laid on a sweet custard sauce

### **Flourless Chocolate Torte**

A dense chocolate cake with a whipped cream swirl garnished with a raspberry and mint leaf drizzled with a raspberry reduction sauce