



## Formal Sample Menu

### Passed Appetizers

#### **Maine Lobster Rolls**

Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit, Rice Paper and Mint-Basil Vin

#### **Ahi Tuna Poke**

with Portabella Mushrooms, Radish & Soy Truffle Vinaigrette

#### **Sweet Corn Fritters**

Chipotle Aioli and Micro Cilantro

### First Course

#### **Thai Marinated Maine Lobster**

Sweet Mango, Avocado, Pickled Ramps, Citrus-Mint Vinaigrette

### From the Grill

#### **Sonoma Rack of Lamb**

Seasonal Sautéed Vegetables, Nicoise Olives and Zinfandel Glaze

#### **Day Boat Scallops**

Parsnip Puree, Asparagus, Wild Mushrooms, Toasted Almonds, Pomegranate Seed & Red Verjus

### Dessert

#### **Apple Pie**

Quince, Apple Compote & Brandy Glaze