



Oscar Night
AMERICA

SEATTLE

Menu

HORS D'OEUVRES

Hot Hors d'oeuvres

Asparagus Strudel Studded with White Truffles
Beef Satay with Spiced Cashew Dipping Sauce

Cold Hors d'oeuvres

Shaved Serrano Ham with Truffled Brie Cheese on Onion Flat Bread
Charred Eggplant Tart with Ashed Goat Cheese

FIRST COURSE

Pear Carpaccio, Young Boston Bibb Lettuce, Crumbled Gorgonzola,
and Honey-Glazed Walnuts with Grain Mustard Vinaigrette

ENTREE (Choose one)

Seared Halibut, Walla Walla Onion Confit, Basil Goat Cheese Croquette
and Buttered Asparagus

OR

Filet of Angus Beef, Short Rib Braisaige, Anna Potatoes and Young Organic Carrots

OR

Roasted Butternut Squash Cannelloni, Chanterelle and Morel Mushrooms,
and Caraway Swiss Cheese

DESSERT

Chocolate Grand Marnier Pot Au Crème Tart
Fleur de Sel Chocolate Dacquoise with
Hand-Churned Vanilla Ice Cream