

CHEF'S TABLE

~ SAMPLE MENU ~

A five-course, private dinner for 16 guests served in The Garlands Roycroft fine dining restaurant with wine pairings, tableside preparation and cooking narration by the Executive Chef.

HORS D'OEUVRES

Blackened Tiger Shrimp

Mushroom Cap stuffed with Curried Crab

Tenderloin and Scallop Sate

Artichoke Tempura



SOUP AND SALAD

Roasted Eggplant Bisque

With Chipotle and Cilantro Crème Fraiche

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Baby Spinach Salad

Enoki Mushrooms, Apple Bacon Chips and

Warm Red Wine Dressing



INTERMEZZO

Lemon Granite



ENTRÉE

Prime Veal Tenderloin Medallions

Sautéed in Pernod Butter, placed on Caramelized Polenta,

Flavored with Sun Dried Tomatoes and Porcini

Sautéed Baby Spring Vegetables



DESSERT

Poached Pear in Vermouth and

Fresh Berry Petit Fours