

# Shells & Bones

EST<sup>d</sup> 2018

## *At-Home Events Sample Menus*

### *Fanciful Spring*

#### **Appetizers and hors d'oeuvres**

Chilled Spring pea soup, mint, herbed crouton, pea tendrils, tarragon oil

Farmers market vegetable tart, puff pastry, grilled zucchini, squash, cipollini onions, noble herb cream, lemon aioli

Tomato with basil cream

Roasted Roma tomatoes, basil, cream

#### **Mains**

Carribean fish stew - red snapper, shellfish, shrimp, peppers

Sauteed stuffed Chicken breast, spinach, swiss chard, gruyere, panko, sage

#### **Salad**

Butter beans, lettuce, shaved brussel sprouts, miso-lemon dressing

#### **Dessert**

Corsican lemon mousse with meringue

### *Summer Soiree*

#### **Appetizes and hors d'oeuvres**

Farmers market vegetable tart  
Zucchini, eggplant, tomato, crème fraiche

Crispy prosciutto with goat cheese, marcona almond, orange zest

Spanish style shrimp, baked French puff pastry, shrimp and fish cream sauce, red and green pepper 'salad' with sherry vinegar

#### **Mains**

Artisan pasta, gorgonzola, sundried tomatoes, baby spinach

Rosemary & garlic marinated cherrywood smoked pork tenderloin

#### **Soup or Salad**

French green beans, edamame and baby asparagus with lemon vinaigrette

#### **Dessert**

Dark chocolate cake bites, barrel-aged rum-buttered caramel, orange slices

# Shells & Bones

EST<sup>d</sup> 2018

## *Awesome Autumn*

### **Appetizers and hors d'oeuvres**

Mushroom duxelles, buckwheat blinis, portobello froth

Prosciutto Crisps with pear mustard goat cheese filling, fresh pear, nuts

Asian shrimp pancakes with shrimp, shredded carrot, scallion, Asian dipping sauce

### **Mains**

Beef bourguignon - slowly simmered beef in red wine, pearl onions, mushrooms, bacon

Red snapper with shrimp, clams, mushrooms and mussels in garlic cream sauce

### **Soup or Salad**

Asparagus soup with parmesan croutons  
or

Salad greens, radish, cauliflower flats and florettes

### **Dessert**

Almond 'Mirliton' pastry - almond, apple, puff pastry

## *Warming Winter*

### **Appetizers and hors d'oeuvres**

Mandarin orange-coriander cured Atlantic salmon, rye toast, smoked fish cream

Mushroom toast - wild mushroom medley, brioche toast, Delice de Bourguignon cheese, frisee salad

Beef Wellington bites  
beef tenderloin, baguette, Dijon, mushroom shallot, foie gras-truffle sauce

### **Mains**

Vesuvius pasta with Côte d'Azur sauce - lobster, crab, shrimp

Red wine braised short ribs with vegetables or Asian style with sake, scallions, soy

### **Soup or Salad**

Smoky roasted tomato soup  
or

Romaine greens with walnuts, string bean crisps, vinaigrette

### **Dessert**

Apple tart with smoked salt caramel and French vanilla ice cream