



Le Basque, Inc.

Wedding at Fairchild Botanical

Butlered Hors D'Oeuvres

Coronation Chicken Tartlettes

Bamboo Skewered Satay Filet Tips with Peanut Sauce

Open Face Scottish Smoked Salmon Tea Sandwich, Crème Fraîche, Caramelized Lemon

Consommé Imperial with Truffle Foam

Coconut Shrimp Mombassa with Citrus Mustard Sauce

Vegetable Samosa with Mild Chili Sauce

Veal Game Pie with Creamy Cumberland Sauce

Leek and Bacalao Béchamel, Baked Brie, and Pimiento

Dinner

First Course

Lobster Basmati Risso with Mint and Saffron, Tamarind and Pernod Infusion

Main Course

Napoleon of Filet Mignon and Mousse de Foie Truffée, Berry Balsamic Reduction, Root Vegetable Fricasée

OR

Broiled Snapper, Pumpkin Curry Tea, Sweet Potato Dauphinois with Emmenthaler Gratin, Roasted Red Endives

Selection of Hearty Breads

Dessert

Wild Berry and Muscat English Trifle

Espresso, Coffee, and Decaffeinated Coffee