



GALA AT VIZCAYA PALACE AND GARDENS

BUTLERED HORS D'OEUVRES

PAPER THIN CAVIAR CREPES WITH CRÈME FRAÎCHE AND DILL
SHOTS OF LOBSTER BISQUE LACED WITH SHERRY
GRILLED BALSAMIC PEAR WRAPPED IN PROSCIUTTO AND BASIL
PAN SEARED FOIE GRAS, FIG REDUCTION
MINI LAMB TENDERLOIN, MINT BERNAISE
THREE PEPPER CROSTINI WITH TAUPINIÈRE ASH CHEVRE
WHITE TRUFFLE AND MUSHROOM PANACHE, FONTINA GRATIN

RAW BAR

ALASKAN KING CRAB
GRILLED SHRIMP HOMARDINE
SALMON CEVICHE WITH POMEGRANATE AND TANGERINE
MAPLE AND DILL GRAVELAX
SALPICON DE MARISCO
FRESH OYSTERS WITH ALL ACCROUTEMENTS

DINNER

FIRST COURSE

MILLEFEUILLE OF AUTUMN ROOT VEGETABLES, CONSOMMÉ IMPERIAL, WHITE TRUFFLE

MAIN COURSE

CHATEAUBRIAND OF BEEF WITH PORT DEMI GLACÉ, CLASSIC GRATIN DAUPHINOIS, GRILLED ASPARAGUS
SELECTION OF HEARTY BREADS

DESSERT

VALHRONA CHOCOLATE BISCUIT GLACÉ WITH GOLD LEAF AND ROASTED KUMQUATS, GRAND MARNIER SAUCE
ESPRESSO, COFFEE, AND DECAFFEINATED COFFEE