

Social Sample Menu II

Early Autumn Cocktail Party

Pomegranate Cocktails offered to your guests upon arrival

Butler Passed Hors D'oeuvres

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Carpaccio of Beef on Focaccia Toast with Shaved Parmesan & Truffle Oil

Chinese Seared Duck Breast on a Wonton Crisp with
Hoison Aioli & Snow Pea Fondue

Fresh Figs, piped with Goat Cheese & Macarphone with Butcher Cracked Pepper

Toasted Morel Crostini with Sheep's Milk Cheese

Lobster "Corn Dog" with Truffled Mustard

Tapas Station

Petite Cocktail Plates, paired with Complimenting Wines

Pan Roasted Sea Scallop, Champagne Smoked Ham Sabayon with Salted
Sunflower Sprouts

Paired with Pascal Jolivet Sancerre

Savory Corn Crème Brulee with Truffled Lobster Salad

Paired with Chalk Hill Chardonnay, Napa Valley

Selection of Artisan Spanish Cheeses to include Manchego, Mahon, and wotj
Spanish Membrillos, Marcona Almonds, and Honeycomb

Paired with Rodney Strong Pinot Noir