



CHARLE'S BIRTHDAY CELEBRATION

\$90/guest

APPETIZERS

Cheese Puffs "Gruyere Gougeres"

*Parmesan Walnut Shortbreads with Whipped Cream Cheese,
Salmon Roe & Dill*

*Crab Cakes "Traditional New England Blue Crab" with Mango Chutney
Chili Sauce*

SOUP

French Lentil Soup with Parsley Crème Fraîche

SECOND COURSE

*Pappardelle Alimentaires
Pasta di Semola with Sea Salt Butter Sauce*

ENTRÉE

*Beef Tenderloin Grilled with Ancho Triple Pepper Rub
over Whipped French Butter Potatoes towered
Grilled Prawns in Chervil Butter
cabernet Demi-glaze &
Wilted Sautéed Spinach*

FINI

Triple Layer Red Velvet Torte with Lemon Cream Cheese Icing