



**Your Name or  
Event Title Here**

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***First Course:***

***Rainbow Endive***

With Port Soaked Cherries, Pt. Reyes Bleu Cheese  
and Candied Walnuts

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***Entree Selections:***

***Pan Seared Sturgeon***

Served over Pancetta and Yukon Potato Hash with  
Wilted Frisee and Fennel, whipped Crème Fraîche  
and Sturgeon Caviar

***Pheasant***

Stuffed with Chicken Mousse and topped with  
Black Truffle Beurre Blanc. Served with Almond  
Risotto Stuffed Baby Pumpkin

***Stuffed Pork Chop***

With Dried Apricot and Peach Nectar Glaze,  
Mashed Potatoes and Sautéed Vegetables

***Cast Iron Seared Filet Mignon***

Laced with Black Truffle Pinot Demiglace, Mashed  
Yukon Potatoes and Baby Vegetables

***Grilled Rack of Lamb***

With Dried Cherry Demiglace, Mashed Potatoes  
and Spring Vegetables

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***Dessert Choices:***

\*Graffiti Crème Brulee

\*Poached Pear Crisp

\*"XOX" Chocolate Truffle Taster