

# Private Dinners

## Sample Menu #1

Potato Crepes with Smoked Salmon,  
Crème Fraîche and Caviar  
Lobster Strudel, Tarragon Aioli

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Sautéed Sea Scallops  
Saffron, Basil, Shaved Fennel and Potato Gnocchi

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Smoked Duck Salad,  
Wilted Frisée, Goat Cheese, Nueske Bacon, Croutons,  
Warm Duck Fat Sherry Vinaigrette

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Red Wine Braised Boneless Beef Short Rib  
Crispy Potato and Onion  
Soft Truffle Cremosa Polenta

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Assorted Pastries from Local Bakeries