

INTIMATE DINNER PARTY

COCKTAIL HOUR

Passed Hors D'Oeuvres

CURRIED CHICKEN SALAD
On a Crisp Granny Smith Apple Slice

LAMB LOIN CRUSTED in PISTACHIO
Pomeranate Syrup on Lavash

MARYLAND LUMP CRAB CAKE
Caper Remoulade

FIRST COURSE

WILD AND BABY GREENS
Fresh Figs, Salty Pistachios, Sliced
Pear and Crumbled Feta
Cider Vinaigrette

TWO DOGS BAKING ARTISAN BREADS
Oat and Barley, Rustic Italian, Crusty
Baguette, Cranberry Walnut,
and Rosemary Sourdough
Whipped Salted Butter

PAIRED PLATE

GRILLED FILET OF BEEF
Sumac, Za'atar, and Lemon
Smoky Tomato Sauce

SEARED STONINGTON SEA SCALLOPS
Lemon Coriander Vinaigrette, Crispy Leeks
and Chive Batons

CONTINUED

PAIRED PLATE

with

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AMARANTH GRAIN SAUTE

Scallions

HARICOT VERTS

Extra Virgin Olive Oil

Gourmet Galley Garden Herbs

DESSERT

APRICOT UPSIDE DOWN CAKE

Crispy Almond Cigarettes

Bourbon Vanilla Sauce

COFFEE SERVICE

Freshly Brewed Regular and Decaf COFFEE

and a Selection of TEAS

offered with Half and Half, Milk,

Sugar and Assorted Sweeteners