

Swinging in the Seminary

ART DECO WEEKEND 2010

Menu

BREAD SELECTION, VILLAGE PRESS OLIVE OIL & DIPS

Entrée

SOUP OF THE DAY

OR

WARM FILLET OF TUNA SEARED TO MEDIUM RARE,
PICKLED VEGETABLES & WASABI DRESSING

OR

VANILLA & STAR ANISE MARINATED DUCK LEG CONFIT
& ROASTED WITH SCALLOPINI STONE FRUIT CHUTNEY

Main Course

SEARED FILLET OF FISH, ARTICHOKE & POTATO PUREE,
TOMATO AND BASIL VINAIGRETTE

OR

FILLET OF BEEF, CHAR GRILLED, MEDIUM RARE,
WHIPPED TRUFFLE & PARSLEY POTATOES,
GREEN BEANS & RICH BEEF JUS

OR

LEMON MARINATED SMOKED CHICKEN, WARM ISRAELI
COUSCOUS & ZUCCHINI, HARISSA DRESSING

WITH GARDEN VEGETABLE MEDLEY,
VERJUICE VINAIGRETTE

Dessert

CREAMY BUTTERSCOTCH CRÈME BRÛLÉE WITH
SEASONAL FRUIT & BROWN SUGAR STRAWS

OR

RICH CHOCOLATE ESPRESSO TART, MARINATED BERRIES,
& CRÈME FRAICHE

VEGETARIAN OPTIONS AVAILABLE ON REQUEST

