



75TH Birthday Party
Featuring the Celebrants Favorite Foods

Tray Passed Hors D'oeuvres

Risotto Cake with Sun-dried Tomato Tapenade

Prosciutto and Parmesan Palmier
with pine nut pesto

Beef and Pear Picadillo in Phyllo Cup

Fiery Prawn Fritters
with cool cucumber dip



Dinner Menu

Forest Mushroom Bisque
with pepper crusted scallops, white truffle oil and crisp fried leeks & basil

Artisan Bread and Creamy Butter



Grilled Free Range Veal Loin
*with calvados, honey roasted apples and hazelnuts
served with homemade Spaetzle*

Braised Asparagus and Carrots Provencal



Chocolate Ganache Torte
with sun-dried cranberry compote and chestnut zabaglione

Illy Cafe and Good Earth Teas