

Charter Menu for Monsieur & Madame LaFontaine

MONDAY JANUARY 21
Guests arrive by helicopter at 5pm.

Cocktail & Canapes

Artisan Cheese Platter, Champagne, Muscat, Concord Grapes, Fresh Berries, Assorted Nuts, Mixed Olives, Membrillo, Honey Comb, Homemade Chocolate Fig Confit

Wild Sockeye Smoked Salmon & Chive Mousse on Parmesan Peppercorn Crisps

Birthday Dinner

Amuse Bouche: Purple Haze Prawns: Pineapple Blueberry Habanero Glazed Prawn, Purple Thai Basil Rice Crisp

Ying Yang Pepper Bisque with Braised Lobster Tail, Edible Orchids, Chive Oil

Grilled Free Range Colorado Angus Filet Mignon, Potatoes Almondine, Creamed Spinich & Braised Leeks, Sauce Bordelaise

Lemon Blueberry Chiffon Birthday Cake, Candied Lemon and Shaved White Chocolate Garnishes

TUESDAY JANUARY 22

Breakfast:

Assorted Fresh Fruit Platter

Carrot Raisin Spice Muffins

Islands Crab Cake Benedict served on homemade grilled brioche round, Caribe hollandaise, grilled pineapple

Lunch:

Watermelon, Feta, & Arugala Salad, EVOO, Fresh Cracked Pepper

Grilled Mahi Mahi over Coconut Cilantro Pilaf with Papaya Mango Lime Salsa

Cocktail Hour:

Artisan Charcuterie Plate, Cornichons, Trio of Dijon Mustards

Wild Mushroom and Fontina Tartlettes

Heirloom Tomato & Micro Basil Bruschetta

Dinner:

Wild Arugala, & Mizuna, Grilled Peaches, Chevre, Candied Peacans, Aged Balsalmic Vinegrette

Pan Seared Veal Chops, Parsnip Puree, Haricots Verts, Abricot Shallot Sauce, Sorrel Cream

Dessert:

Flourless Chocolate Torte, Hazelnut Crust, Crème Anglaise, Berries

WEDNESDAY JANUARY 23

Breakfast:

Assorted Fresh Fruit Platter

Fresh Zucchini Bread

Caprese Frittata; Cherry Tomato, Basil, Buffala Mozzarella, Fingerling Potato Crust

Lunch:

GUESTS ASHORE FOR LUNCH IN ST BARTHS

Cocktail Hour:

Homemade Edamame Lemon Hummus and Crudites, Warm Pita

Shaved Cucumber & Mint Tzaziki

Chicken Tandoori Skewers, Tomato Relish

Dinner:

Grilled Red and White Endives Tower, Crushed Walnuts, Ricotta Salata Roasted Apricot Sherry Vinegrette

Grilled Swordfish over Angel Hair Served with Slow Cooked Kalamata, Black, and Greek Green Olive Putanesca Ragu, Accompanied By Charred Asparagus and Baby Artichokes

Dessert:

Meyer Lemon Pannacotta, Clementine Poppyseed Cake, Stewed Figs

THURSDAY JANUARY 24

Breakfast Service

Assorted Fresh Fruit Platter

Savory Cheddar and Herb Mini Muffins, Homemade Marmelade

Frutti di Bosco Croissant French Toast, Applewood Smoked Bacon, Whipped Maple Marscapone

Lunch:

Grilled Balsamic Rosemary Statler Chicken Breasts, Minted Orange Israeli Couscous, Tri-Colored Bell Pepper Confetti, Mixed Mesclum Greens Side Salad, Champagne Vinaigrette

Trio of Sorbets; Grapefruit Campari, Scharffenberger Blackberry, Coconut Mint

Cocktail Hour:

Grande Mediterranean Platter Extraordinaire:

Lamb Kofta Sliders, Minted Yogurt, Roasted Red Peppers, On Pita Wedges

Eggplant Caviar with Pita Crisps

Spinakopita Triangles

Vegetarian Stuffed Mushrooms

Almond & Manchego Stuffed Dates, Wrapped in Prosciutto

Dinner

Grilled Romaine Ceasar Salad; Parmesan Basket, Chiabatta Toasts, Flash Fried White Anchovies

Seared Organic Scottish Salmon over Braised Baby Leeks & Purple Peruvian Potato Puree, Garnished with Crispy Shallots and Ramps

Dessert:

Reisling Poached Pears with Chocolate, Candied Ginger, Crème Caramel

FRIDAY JANUARY 25

Breakfast:

Cantalope, Honeydew, Canary, and Watermelon Salad

Blueberry Almond Muffins

Baked Eggs With Proscuitto, Asparagus, and Sage

Lunch:

Heirloom Caprese Salad: Five Varietys of Different Colored Tomatoes, Buffalo

Mozzarella di Umbria, Fresh Basil, Aged Balsalmic Drizzle, EVOO

Fresh Octopus Ceviche, Plantain Crisps, Tomatillo Cream

Snake River Kobe Filet Mignon Carpaccio, Reggiano, Arugala, Capers

Cocktail Hour:

Oyster Mushroom Stuffed Gougeres

Miso Peach Glazed Scallop Skewers

Lemon Ricotta Arancini

Dinner

Amuse Bouche: Butternut Squash Cappucino, Spiced Foam, Seared Apple Fritter

Harvest Salad: Mixed Greens, Smoked Lentils, Roasted Baby Beets, Shaved Heirloom Radishes

Herb Crusted Freerange Frenched Rack of Lamb, Baby Carrots, Baby Pattypan Squash, Quinois Maroccan, With Pistachio, Dates, and Dried Apricots

SATURDAY JANUARY 26

Lunch:

Avocado Bisque, Watermelon, Mint, Yellow Pepper Confetti

Seared Yellow Fin Tuna Tacos, Avocado Cream, Black bean, Corn, Cherry Tomato & Scallion Salad

Hazelnut and Blueberry Mousse Parfait, Almond Spirals

Dinner

Tricolore Classico: Arugala, Radicchio, Endive

Pulled Hudson Valley Rabbit, Grape and Grappa Reduction Au Jus, over fresh Homemade Paparadelle Noodles, Micro Basil, Shaved Reggiano

Molten Chocolate Fondante, Macerated Strawberries, Grand Marnier Chantilly

SUNDAY JANUARY 27

Breakfast Service:

Assorted Fruit Platter

Crosssaints, Pain Au Chocolate, Pear Pecan Muffins

Eggs Florentine