



THE BEAUTIFUL TABLE

Shakespeare Christmas Party

Meyer Residence

December 8, 2013

STATIONARY HORS D'OEUVRES

Imported Artisan Cheese Platter, Fruits, Nuts, Honey Comb,
Assortment of Breads and Crackers

PASSED HORS D'OEUVRES:

Sausage Pastry Puffs, Roasted Blueberry Dijon

Filo Wrapped Asparagus Spears, Parmesan Peppercorn Dipping Sauce

Bacon Wrapped Mejuol Dates Stuffed With Almonds and Manchego

Lobster, Shitake, & Smoked Gruyere Cups

Wild Mushroom Bruschetta, Truffled Cream, Chives

Artisan Pepperoni and Dijon Pinwheels

Hudson Valley Duck and Harvest Apple Crostini, Cranberry Confit

PREMIERE:

Pumpkin & Roasted Apple Bisque, Puff Pastry Ile Flotante
Stuffed with Local Fromage Blanc, Fresh Chives

CORNUCOPIA:

Grilled Peach and Baby Lettuces with Candied Pecans, Danish Blue Wedge,
Pomegranate Kernals and a Honey Dijon Balsalmic Vinegrette

Cranberry, Kale, Pinenut, & Fontina Stuffed Freerange
Lamb Rondelles, Marsala Reduction

Fennel, Cippolini, Cornbread & Sage Stuffed Cornish Game Hens

Pumpkin Ravioli, Candied Sage, Brown Butter

Polenta, Portabella, and Gouda Towers, Fennel Tomato Ragù

Creamy Spinach, Wild Mushroom, and Leek Sautee

Roasted Roots and Winter Squash Casserole

Red Cabbage and Roasted Apple Cabbage Kraut

Roasted Brussel Sprouts with Pancetta

Gratin Dauphinoise Julia Child

DESSERT:

Spiced Shiraz Poached Pears, Chocolate Drizzle, Candied Ginger

Banana, Bourbon, & Bittersweet Chocolate Bread Pudding,
Crème Anglaise, Fresh Berries

Raspberry White Chocolate Mousse, Candied Dark Chocolate Covered Orange Peels

Vanilla Bean Crème Brulee, Fresh Berries