

gray davis fundraiser  
*evening sit down menu*  
200 guests

as guests mix & mingle, our waiters will be offering  
appetite teasers to enjoy with cocktails

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*full beverage bar*

*hors d'oeuvres*

wild mushroom duxelle & goat cheese

*in puff pastry moons & kisses*

smoked salmon trilogy

*on brioche toast points*

chilled "walk around" shrimp cocktail

*with two dipping sauce*

after cocktails guests are invited to be seated for dinner

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*dinner*

gorgeous mixed red winter lettuce salad

*mixed red leaf greens, roasted red beets & red onion ringettes*

*shower of roquefort cheese & toasted walnut halves*

*lightly dressed in a red wine vinaigrette*

chateaubriand

*rubbed with cracked pepper & garlic*

*oven roasted just til medium rare & sliced on the bias*

roasted belgian endive

confetti of diced root vegetables

dollop of caramelized onions

rosemary red bee potatoes

pinot noir sauce

*and*

chilean sea bass provençale

*bathed in a warm herbed marinade with fennel & garlic then oven roasted*

*finished with tomatoes, capers, niçoise olives & parsley pesto*

*served fisherman style*

roasted shellfish

fresh baby french green beans

saffron mashed potatoes

basket of freshly baked breads & pumpkin butter

*dessert & coffee service*

crème brûlée stuffed pears

*with raspberry coulis & creme anglaise*