

# “Red Carpet Week”

## *Amuse Bouche*

Chicken Liver 'Pastrami' on Rye  
Spanikopita, Baby Spinach & Feta Cheese  
Arancini, Tomato, Basil, Parmigiano-Reggiano

## Baby Artichokes & Black Truffles

Wild Arugula, Shaved Parmesean, Tuscan Olive Oil

## Maryland Blue Crab Cakes

Basil Pesto Aoili, Tomato Relish, Micro Basil

## Chopped Chino Farms Vegetable Salad

Petite Greens, Sherry Vinaigrette, Fine Herbs



## Almond Crusted Scottish Salmon

Haricot Verts, Celery Root Puree, Sauce Bordelaise

## Pan Seared Jidori Chicken

Yukon Gold Potato Puree, Nantes Carrots, Thyme Natural Jus

## Grilled Mongolian Lamb Chops

Cilantro Mint Raita, Crispy Eggplant, Pea Tendril Salad



## “The Red Carpet”

Hazelnut Dacquoise, Salted Caramel Cremeux  
Golden Chocolate Soufflé Cake

\$65