

## HORS D' OEUVRES

### WARM PLATTERS

**Smoked Hoisin Glazed Baby Back Ribs**  
citrus endive salad  
175.00

**Grilled Norwegian Salmon**  
goat cheese risotto and horseradish tomato emulsion  
210.00

**Pan Roasted Scallops**  
mushroom and leek ragout with squash-coconut sauce  
220.00

**Steamed Mussels & House Made Chorizo**  
charmoula broth  
95.00

**Beet-Coconut Risotto**  
roasted beets, walnut oil and fine herbs  
80.00

**Baked Artichoke and Spinach Gratin**  
served with water crackers  
100.00

**Chorizo & Shrimp Satay**  
chimichurri and spicy sweet & sour sauces  
95.00

### COLD PLATTERS

**Seafood Platter**  
salmon ceviche, fresh oysters, shrimp cocktail, Prince  
Edward Island mussels with a lemon garlic gremolata  
115.00

**Oven Roasted Beet Salad**  
orange confit, orange segments, candied walnuts  
and frisée with goat cheese emulsion and  
walnut-honey vinaigrette  
65.00

**Savory Cones**  
mini "ice cream cones" filled with prosciutto, wild acres  
duck rilette and salmon mousse  
75.00

**Seasonal Fruit Platter**  
chilled seasonal fruit cream  
85.00

**Cold Smoked Norwegian Salmon**  
red onion, capers, lemon, dill and frisée  
115.00

**Artisan Cheese Platter**  
garnished with fruits, nuts and preserves  
120.00

**Traditional French Charcuterie**  
classic sausages, pates and cured meats served  
with Artisan bread and garnishments  
165.00

**Whole Roasted Loin of Pork (Warm or Cold)**  
lingonberry jam, cucumber-tomato salad  
and Artisan bread  
175.00

**Roasted Whole Beef Tenderloin (Warm or Cold)**  
bloody mary cremé fraîche,  
potato-bacon salad and frisée  
250.00

### SMALL BITES

*Priced Per Dozen. Minimum order two dozen each.  
Additional orders cannot be made the evening of the event*

**Spiced Tomato Crostini**  
pico de gallo and cilantro on brioche  
23.00

**Fresh Shucked Oysters**  
ginger vinaigrette, bloody mary relish,  
and shallot mignonette  
24.00

**"Marinated Tomatoes"**  
mozzarella, goat cheese emulsion and tabasco coulis  
26.00

**Prosciutto & Berries**  
mascarpone and pistachios on brioche  
28.00

**Cold House Smoked Salmon**  
dill cream & black tobiko on brioche  
28.00

**Norwegian Salmon Ceviche**  
served in mini wonton tacos  
with hearts of palm remoulade  
30.00

**Seared Rare Ahi Tuna**  
ginger relish, avocado mousse and chives  
30.00

**Chilled Poached Shrimp**  
mango salsa, cilantro and guacomole on cucumber  
38.00

**Fingerling Potato**  
topped with creme fraiche and caviar  
32.00

**Beef Tartar**  
horseradish sour cream, radishes and dill  
54.00

### MINI DESSERTS

*smaller tasting size portions*

**Classic Crème Brûlée** 3.50  
**Frozen Vanilla & Peanut Butter Terrine** 4.00

*Prices per platter based on approximately 20 servings  
Additional platters cannot be made the evening of the event*

*Revised: September 2008*

## STARTER COURSE

(Please Select One)

### Oven Roasted Beet Salad

orange confit, orange segments, candied walnuts  
and frisée with goat cheese emulsion and  
walnut-honey vinaigrette  
9.00

### Apple and Watercress Salad

Belgian endive, pomegranate seeds, Northern Lights  
blue cheese, crushed maple-roasted macadamia nuts  
with apple horseradish vinaigrette  
8.50

## DINNER ENTREES

(Please Select up to Three Items)

### Beet and Coconut Risotto

goat cheese broth, dressed watercress and citrus  
with walnut oil  
19.00

### Fieldale Farms Pan Roasted Half Chicken

crispy braised fennel, chorizo and potato puree with  
fennel whisky broth  
23.99

### Grilled Norwegian Salmon

goat cheese risotto, bloody mary consommé  
with petite herb salad  
24.99

### Double Cut Pork Loin

sautéed Brussels sprout petals, Vine Valley Farms  
butternut squash and miso broth, bacon-braised grits  
and pickled pear  
25.99

### Grilled Black Angus Top Sirloin

potato puree, sautéed asparagus  
with red wine reduction  
31.99

### Filet Mignon

mascarpone herb polenta, sautéed mushroom ragout  
with spinach and red wine jus  
39.99

### Roasted Maine Lobster

(pre-order only)  
market price \$

### Chef's Five-Nine Course Tasting Menu

(pre-order only)  
75.00 and up  
110.00 and up with wine pairings  
please see the following page for  
a sample menu

### Mixed Green Salad

cherry tomatoes and carrot with citrus vinaigrette  
6.50

### Roasted Red Pepper and Northern Lights Blue Cheese Soup

black olive oil, chives batons and crumbled blue cheese  
7.00

### House Smoked Salmon Tartare

crème fraîche and lime dressing, tabasco "air"  
and root vegetable chips  
12.00

## CHEESE COURSE

Enhance your experience by including a cheese course  
prior to dessert. Plates are garnished with micro greens,  
seasonal selection of fruit & nuts,  
assorted house made glazes and preserves

### Upland Farm's Pleasant Ridge Reserve

big nutty flavor, sweet after taste  
7.25

### Mahon

semi-firm, with mild hints of tanginess  
7.00

### Pont L'Évêque A.O.C

French, unpasteurized cow's milk, hints of herbs  
7.75

### Fourme d' Ambert

raw cow's milk, creamy full flavor  
6.75

## DESSERTS

(Please Select One)

### N.Y. Style Cheesecake 7.50

with berries and a pirouette cookie

### Apple Barvarian 7.50

baked custard cake with spiced apples

### Belgian Chocolate Cake 7.50

rich and dense chocolate mousse with hazelnuts

### Classic Crème Brûlée 7.50

vanilla

### Seasonal Berries 8.00

hazelnut mousse and orange zest

### Mini Trio 10.50

Frozen Vanilla & Peanut Butter Terrine,  
Crème Brûlée and  
Chef's Seasonal Selection

# W.A. Frost and Company

Sample Menu

Leonard Anderson, Executive Chef

Sara Walter, Pastry Chef

## Traditional Tasting Menu Sample

### 1<sup>st</sup> Course

#### **Tuna Poke and Jicama “Spring Roll”**

Mango Salsa, Black Bean Ginger Sauce, Shiitake Tempura

*Wine Pairing: Gratien and Meyer Saumur “Brut” NV*

### 2<sup>nd</sup> Course

#### **Goat Cheese Poached Sea Bass**

Romesco Puree, Asparagus Ragout, Balsamic Glaze

*Wine Pairing: Txakolina, Txomin Etxaniz 2005*

### 3<sup>rd</sup> Course

#### **Peppercorn Crusted Petite Filet Medallion**

Grilled Portobello Mushroom, Spicy Con Polenta, Sweet n’ Sour Jus, Chive Oil

*Wine Pairing: Syrah, Zaca Mesa 2003*

### Cheese Course

#### **Lemonweir Gold**

Semi Soft Goat’s Milk with a hint of Swiss Nutiness, House Made Preserves, and Balsamic Glaze

*Wine Pairing: Riesling, A to Z Wineworks 2006*

### Dessert Course

#### **Mini Trio**

Goopy Chocolate Cake, Crème Brulee, Rice Pudding Sushi Roll

*Wine Pairing: Muscat de Beaumes de Venise, Bouquet des Dentelles 1999*

**\$75 Individual / \$110 with Wine Pairings**

## Vegetarian Tasting Menu

### 1<sup>st</sup> Course

#### **Summer Corn Soup**

Spicy Corn Relish, Corn Wonton

*Wine Pairing: Prosecco, Bisol “Crede” NV*

### 2<sup>nd</sup> Course

#### **Charred Baby Bok Choy**

Caramelized Hearts of Palm and Mushroom Ragout, Spicy Corn Polenta

*Wine Pairing: St. Veran, Robert Denogent 2003*

### 3<sup>rd</sup> Course

#### **Goat Cheese Poached “Tofu Steak”**

Basil Pesto, Smoked Tofu Strudel, Marinated Tomato and Fennel Relish

*Wine Pairing: Zinfandel, Stephen Ross “Dante Dusi Vineyard” 2003*

### Cheese & Dessert Course

**Same as Traditional Tasting Menu**

**\$60 Individual / \$95 with Wine Pairings**