



White glove service Butler passed Hors d oeuvres

Wild mushroom tartlets with gruyere cheese & fresh thyme

Spicy Ahi Tuna with wasabi aioli on wonton chips

Maryland Crab cakes

Shrimp cocktail shooters

Beef and Veal Carpaccio Bruscetta

Dinner

Osetra Molassol Caviar served with traditional garnishes of chopped egg whites and yolks, fine shallots, capers, parsley and crème fraiche on brioche toast points

Piper Heidsieck Brut Champagne

Maine lobster slider towers with pancetta bacon and King Louise sauce micro Greens yucca crisps

Jadot Pouilly Fuisse

Fresh Hearts of palm salad on lamb's lettuce with julienne Sorrano ham coconut dressing

Kaffir lime sorbet intermezzo

Grilled Bison NY Sirloin served with a vintage port wine demi with a chanterelle mushrooms and purple toe mushrooms mini carrots with tops white and green asparagus celery root parsnip potato terrine
Chateau Bellevue Bordeaux

Mission fig crème brulee tart with house made peppercorn vanilla bean ice-cream with pulled sugar nest