



For the December holidays

Cocktail Party

(choose 8-10)

- Little neck clams with pancetta, parsley & breadcrumbs
- Oysters on the half-shell with mignonette sauce
- Red pepper mousse in lettuce cups with chive oil
- Boudin blanc in puff pastry with sautéed apples, onions, and whole-grain mustard
- Alsatian onion & bacon tart
- Wild mushrooms on brioche with arugula chiffonade and aioli
- Potato pancakes with smoked salmon & crème fraiche
- Red snapper ceviche in cucumber cups
- Tuna tartare with black sesame seeds in cucumber cups
- Pissaladiere
- Bandade on garlic toasts
- Twice-baked little potatoes with sheep cheese and basil
- Summer rolls with duck & mango
- Frico with fresh Old Chatham sheep's milk cheese & balsamic-glazed pears
- Curried crab and corn cakes with coconut raita
- Grilled rosemary- skewered shiitake mushrooms
- Fennel-crust wild salmon with citrus dipping sauce
- Crudités & crisps with white bean, red pepper & sage dip
- Moroccan lamb turnovers
- Pork tamales with chunky guacamole
- Fresh fruit skewers

Dessert party

- Buche de Noel
- Assorted butter cookies
- Gingerbread with soft whipped cream & spiced apples
- Hazelnut dacquoise with espresso butter cream
- Lemon mousse profiteroles with raspberry sauce