

Enshrinement Dinner Menu

PRE-SET FIRST COURSE

Salad with Millefeuille of Roquefort, Quince and Walnut

Layers of flaky puff pastry filled with Roquefort cheese, quince paste and toasted walnuts. Presented with a salad of autumn lettuces, paper-thin slices of fennel and ripe crimson pear. Drizzled with white balsamic vinaigrette.

Chive and Parsley Clover Leaf Rolls

Soft milk bread dough rolled in garlic butter and topped with minced fresh chives and parsley, baked in a trio to form a Clover Leaf Roll.

MAIN COURSE

Syrah Short Ribs with Crispy Fried Shallots

Beef short ribs are slowly braised in syrah with rosemary, tomato, and garlic. Pulled from the bone and sliced.

Haricots Verts and Julienne Carrot Bundles Tied with a Leek

French green beans and carrot batons lightly blanched, tossed with sweet butter, and tied with a ribbon of leek ribbon.

Garlic Whipped Potatoes

Potatoes gently whipped with olive oil, roasted cloves of garlic, and sour cream. Sprinkled with snipped chives and served warm.

DESSERT

Chocolate Palet D'or

Baton of rich flourless chocolate cake, dark chocolate mousse and dulce de leche cream and praline crunch, coated in chocolate ganache then sprayed with purple chocolate velvet. Finished with edible gold flakes, chocolate spears and lightly melted blackberries. Dots of reduced aged balsamic syrup and springs of fresh dill complete the plate.