



Royal Feast Sample Menu

Passed Hors d' oeuvres

*Shrimp & Coconut Fritters with Plantation-Mango Chutney
&
Betty's Crab Cakes w/ Mustard Seed Beurre Blanc Sauce*



Plated Courses

Roasted Red Pepper Bisque

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*2006 Sequoia Grove Vineyards Chardonnay
Napa Valley, California*



Fresh Figs & Proscuitto Salad with Kumquat Vinaigrette



Sliced Beef Tenderloin with Herbed Red Wine jus

&

North Atlantic Salmon with Dill Butter Sauce

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*2006 Benton Lane Winery Pinot Noir
Willamette Valley, Oregon*



Trio of Cheesecake Popsicles, Chocolate Chess Tartlet & Crème Brûlée

