

A O E Ltd. / Art of Eating

ROBYN'S NEST

STATIONARY HORS D' OEUVRE:

- * Robins Island Oysters on the Half Shell
- * Osetra Caviar with Brioche Toasts, Bowls of Chopped Red Onion, Lemon and Crème Fraiche – 4 oz. Tin of Caviar

PASSED HORS D' OEUVRE:

- * Mozzarella, Prosciutto & Fresh Thyme Quesadilla with Tomato Relish
- * Tuna Tartare in Wonton Cone with Wasabi Tobiko and Ginger Crème Fraiche
- * Steamed Vegetable Dumplings; Sauce Brandon
- * Rolled Filet of Beef and Crispy Julienne Vegetables with Horseradish Cream

PLATED DINNER:

FIRST COURSE:

- * Woodland Mushroom “Cappuccino” with Truffle Cream & Porcini Dust

SECOND COURSE:

- * Roasted Shallot Custard – Served at Room Temperature in Tiny Ramekins with a side of:
- * A Tangle of Baby Greens with Aged Balsamic Vinegar

THIRD COURSE:

- * *Please Choose One:*

- Lemon Herb Risotto with Grilled Artichokes and Grilled Radicchio

OR

- * •Spaghetti with Saffron Onions, Greens and Sun Dried Tomatoes and Currants

ENTRÉE:

- * Pan Roasted Halibut with Grilled Fennel and Picholine Olive Vinaigrette
- * Little Potatoes Steamed with Sweet Butter, Parsley and French Sea Salt

CHEESE COURSE:

- * Three Very Special Cheeses with Grapes, Figs and Spiced Almonds
- NOTE: One Cheese will be “runny” and one will be Goat Cheese**

DESSERT:

- * Birthday Cake- Flavor to be determined
- * Chocolate Soufflé with Pistachio Sauce and Candied Pistachios
- * Bowls of Whipped Cream
- * Assorted Cookies
- * Freshly Ground Special Blend Coffee, Swiss Water Decaf, Teas, and Herbal Teas

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P. O. Box 3232 • East Hampton, New York 11937 • XXXXXXXXXX • Fax 631.267.2435

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