

PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

- Beggars Purse Filled with Cucumber Creme Fraiche & Oscietr Caviar
- Mini Wild Mushroom Quiche
- Ahi Tuna Frites with Ginger Aioli

First Course

- Crepe Cannelloni Stuffed with East Coast Blue Crab & Mascarpone
Drizzed with a Sun-Dried Tomato & Garlic Creme Pesto

Second Course

- Seared Sonoma Foie Gras
Served with Grilled Pineapple, Mache Lettuce & a Toasted Cardamon Sauce
or
- Caramelized Hudson Valley Foie Gras with Spiced Mission Figs
& Wild Mendocino Huckleberries with Aged Balsamico

Intermezzo

- Grapefruit-Tarragon Granite

Entree

- Herb-Crusted Rack of Alexander Valley Lamb
on a Savory Stuffing with a Rosemary Pinot Noir Glaze
Served with Yellow Beans & Roasted Chigga Beets
- Freshly Baked Variety of Gourmet Breads & Sweet Butter

Dessert- Additional \$5.95++ Per Person

Menage a Trois with Espresso Caramel Sauce & Forest Berries

* French Roasted Coffee & Tea Service

Price Per Guest \$90.25++
\$1000.00++ Minimum Per Party