

Culinary Concerts, inc.
performance in cateringSM

Early Spring Dinner Series 2009

Menu #1

Appetizer

Seared Duck Breast with Braised Vidahlia Onions and Cannelini Beans

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Entree

Wild Salmon on Lobster Potatoes
...shelled lobster, veal stock – barolo wine sauce reduction, asparagus

*

Dessert

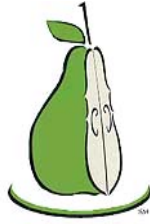
Mascarpone Cream-filled Cannoli with Lemon Thyme-macerated Raspberry Compote and
Raspberry Sorbet

*

Concerts & Harmonies
(small community sweets)

*

Coffees & Teas



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Menu # 2

Appetizer

Grilled White Asparagus
...egg, parma prosciutto, black truffle vinaigrette

*

Entrée

Veal Osso Bucco
...orange gremolata

*

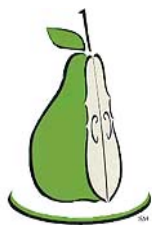
Dessert

Black & White Chocolate Cake
...bittersweet chocolate mousse, crème anglaise, dark chocolate curls

*

Confections, Chocolates

Coffees & Teas



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Menu # 3

Appetizer

Roasted Beet Salad with Organic Watercress, Goat Cheese Croutons, & Caramelized Walnuts,
....spanish sherry vinegar, olive oil

*

Entrée

Arctic Char with Shitake-Ginger Vinaigrette & Asparagus
...sea salt crusted sunchokes

*

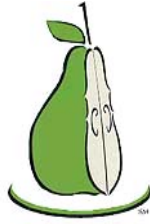
Dessert

Strawberry Shortcake
....basil-mint syrup, almond wafers, mascarpone whipped cream

*

Concerts & Harmonies

Coffees & Teas



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Menu # 4

Appetizer

Dungeness Crab Salad with Avocado, Beets, Crème Fraiche, and Lime

Entrée

Saffron Chicken with Parmesan Pudding, Spring Onions, and Sugar Snap Peas

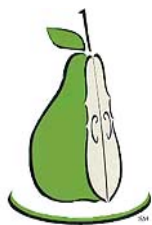
Dessert

Strawberry-Rhubarb Cobbler

*

Chocolate-Marcona Almond Biscotti

Coffees & Teas



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Menu # 5

Appetizer

Risotto with Green Peas and Pancetta
...thyme, truffle oil, parmesan

*

Entrée

Grilled Filet of Beef "Bistecca-style"
...red wine-veal sauce reduction, spring vegetable & morel mushroom ragout

*

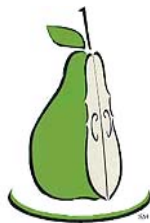
Dessert

Raspberry Tart with Crème Fraiche & Lemon Thyme
...raspberry sorbet, honeyed raspberries

*

Concerts & Harmonies

Coffees & Teas



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Menu # 6

Appetizer

Seared Duck Breast with Braised Vidalia Onions and Cannellini Beans

*

Entrée

Slow-roasted Wild Salmon with Red Wine Risotto
...wild thyme & tiny white asparagus

*

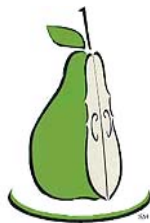
Dessert

Chilled Rhubarb Soup
...rose parfait, strawberry sorbet, candied pistachios, rhubarb chips

*

Concerts & Harmonies

Coffees & Teas



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Menu # 7

Appetizer

Chilled Maine Crab Salad
...ruby grapefruit, shaved fennel, tangerine pepper gelee

*

Entrée

Wild Salmon with Black Trumpet Mushrooms, Fingerling Potatoes, and Brussels Sprouts
Leaves

*

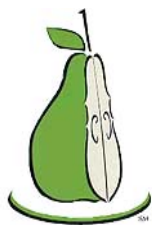
Dessert

Hazelnut Crème Brulee Napoleon
...crispy phyllo shards, caramel sauce, chocolate, berries

*

Concerts & Harmonies

Coffees & Teas



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Menu # 8

Appetizer

Pan-seared Wild Shrimp with Potato Puree
....apple-fennel butter, crispy potato tuiles, fennel oil

*

Entrée

Herb-crusted Rack of Lamb
....asparagus, glazed cippolini onions, herb oil

*

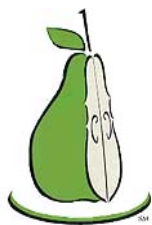
Dessert

Lemon-Lime Souffle Tart
...lemon curd sauce, strawberry “salad”

*

Concerts & Harmonies

Coffees & Teas



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Vegetarian Menu

Appetizer

Goat Cheese Salad with Roasted Beets, Braised Fennel, and Citrus Vinaigrette

*

Entrée

Spring Vegetable Ragout with Crispy Polenta Cake
...oven-roasted tomato coulis, fava beans, baby artichokes & zucchini, spring onions, rosemary,
chives

or

Napoleon of Portobellas and Turnips with Ginger – Soy Mirin Sauce

*

Dessert

(TBA)

*

Concerts & Harmonies

Coffees & Teas

