

Culinary Concerts, inc.
performance in cateringSM

Winter Dinner Series
2009

Menu # 1

Appetizer

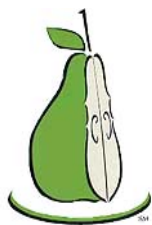
Persimmon and Pomegranate Salad with Arugula and Hazelnuts

Entree

Grilled Halibut with Herb Salad and Meyer Lemon-Green Olive Salsa

Dessert

Churros y Chocolate



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Menu # 2

Appetizer

Blood Oranges, Dates, Parmesan, and Almonds

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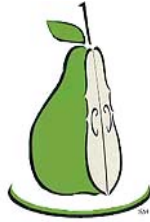
Entrée

Grilled Squab with Farro, Kabocha Squash, Cavalo Nero, and Pomegranate Salsa

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Dessert

Caramelized Bread Pudding with Chocolate and Cinnamon



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Menu # 3

Appetizer

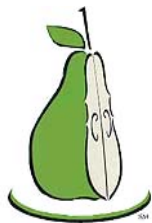
Pan-seared Gulf Shrimp with Fennel & Apple
...yellow finn potato, fennel oil, apple-tumeric butter, crispy potato tuiles

Entrée

Crispy-skin Black Sea Bass with Trumpet Mushroom – Oxtail Crust
...swiss chard, red wine- mushroom sauce, herb oil

Dessert

Citrus Panna Cotta with Warm Poppy Seed Cake and Citrus Sorbet



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Menu # 4

Appetizer

Swiss Chard Tart with Goat Cheese, Currants, and Pine Nuts

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Entrée

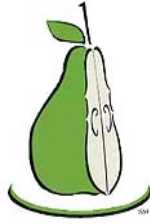
Boeuf a la Nicoise

....braised beef stew with red wine, tomato, olives, buttered noodles

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Dessert

Tangelo "Creamsicle" with Sugar Cookies



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Menu # 5

Appetizer

Sea Scallop "Ravioli" with Hokkaido Squash, Broccoli Rabe, and Red Wine Beet Sauce

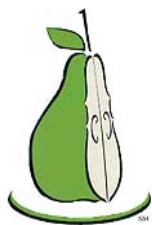
Entrée

Peppered Tuna with Red Wine-Wild Mushroom-Foie Gras Broth and Potato Gnocchi

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Dessert

Poached Pears wrapped in Brioche with Armagnac-Prune Ice Cream



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Menu # 6

Appetizer

Lobster Pot au Feu

....halibut, scallop, fennel, sauternes, white wine, toasted brioche

Entrée

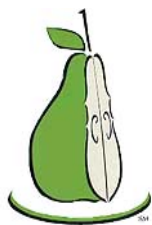
Beef Bourguignon "Deconstructed"

Dessert

Crème Brulee

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Petit Fours



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Menu # 7

Appetizer

Bluefin Tuna Tartare
...avocado, soy-citrus dressing

Entrée

Hoisin-glazed Beef Tenderloin
...baby shiitakes, long beans, crispy lotus

Dessert

Raspberry Tart
...frozen crème fraîche soufflé, raspberry sorbet, lemon thyme meringue crisps