



Culinary Concerts, inc.
performance in catering™

Concert Series Menu **July – August 2008**

Salads

Young Arugula, Peaches, and Vidahlia Onions
...lemon-sherry vinaigrette

Baby Red & Green Romaine with Horseradish-Caesar Dressing
...one-eyed susans, purple onions, shaved pecorino romano

Heirloom Tomato & Mozzarella
...basil oil, 12 year balsamic, wild parsley

Baby Greens with Shaved Fennel, Mustard Vinaigrette, & Marcona Almonds
...teardrop tomatoes, grain mustard-apple cider vinaigrette

Entrees

Paella-stuffed Heirloom Tomatoes
...clams, mussels, english peas, saffron vinaigrette

Langoustines with Green Curry Sauce and Roasted Pearl Onions and Scallions
...golden beets, purple pearl onions, basil

Grilled Swordfish Verde with Avocado Relish
...chilies, lime, cilantro, garlic

Chipotle-grilled Canadian Salmon Filet
...tangerine barbecue sauce, moro rice

Grilled Halibut with Yellow Corn Grits
...red wine-corn sauce, wild mushrooms

Sake Barbecued Wild Halibut
...wasabi potatoes, tempura vegetable construction

Grilled Tuna with Sweet Corn Relish
...avocado puree and cilantro vinaigrette

Coriander-dusted and Seared Diver Scallop
...roasted corn and black bean vinaigrette

Braised Beef Short Ribs with Horseradish-Potato Puree
...parslied shallots and red wine jus

Beef Tenderloin Medallions with Ratatouille and Anchovy Pine Nut Vinaigrette
...capers, white anchovy, balsamic, basil oil

Roasted Rack of Lamb with Honey Mint Vinaigrette
...pomegranate juice, soy, scallions, hot peppers, ginger, and lime

Thyme & Ginger Roasted Poisson
...black plum-chili salsa, jasmine-wild rice

Grilled Natural Chicken Breasts with Parmesan Tomato Relish
...fresh corn-risotto salad, lemon, basil, mint, green onions

Barbecued Chicken "Stew"
...sweet potatoes, roasted poblanos, orange-tomato barbecue sauce

Roasted Giannone Chicken Breast
...prosciutto-wrapped roasted fennel, semolina-corn pudding, peach-sauternes glaze

Desserts

Coconut Cheesecake Beignets with Red Fruit Sorbet & Berries

Warm Apple-Blueberry Cobbler with Butterscotch Ice Cream

Melon & Berries in Basil-Vanilla Sauternes with Champagne Sorbet

Roast Pineapple "Split" with Vanilla Ice Cream and Macadamia Nut Brittle

Espresso Granita with Whipped Cream

Chilled Peaches with Arborio Rice Pudding and Cinnamon Churros