



a platinum event

*IIABKC
Chateau Lill 12/9/21*

Hors d'Oeuvres

*Pan Seared Muscovy Duck Breast Crostini
Mascarpone Mousse, Fig Jam & Scallions*

*Shaved Filet Mignon Mini Sliders
Horseradish Crème Fraiche*

*Mini Dungeness Crab Cakes
Pineapple Mango Salsa*

*Wild Mushroom Crostini
Shaved Pecorino and White Truffle Essence*

Martini Course

*Caprese Salad
Cherry Heirloom Tomatoes, Buffalo Mozzarella
Fresh Basil, E.V.O.O & Balsamic "Caviar"*

*Prosciutto & English Pea Mac & Cheese
Gruyere & Toasted Breadcrumbs*

*A Platinum Event
Executive Chef, Michael C. Toni*