

Beaujolais Nouveau 2015 Menu

The Heathman - November 20, 2015

Passed Hors D'Oeuvres

Lobster with Mango on a Japanese Spoon
BBQ Pork with Creamy Slaw on a Crispy Tortilla Cup
Smoked White Fish Mousse on a Cucumber with Caviar
Wild Mushroom and Goat Cheese Strudel
Endive Leaf and Goat Cheese Parfait
Savory Leek Tarte
Smoked Pork Belly Reuben
Duck Breast and Mango Brochette with Coca Nibs
Mini Croque-Monsieur

Northwest Seafood

Fresh Shucked Hama Hama Oysters • Chilled Poached Prawns
Seared Ahi Tuna • Steamed Clams • Steamed Penn Cove Mussels
Gérard & Dominique Kipperd Salmon, Smoked Salmon
Chilled Whole Poached Salmon • Salmon Pâté
Cocktail Sauce, Lemon Aioli, Mignonette, Lemon

Charcuterie & Cheese & Breads

Imported and Domestic Cheese including Brie Le Châtelain, Roquefort Soci  t  , Istara Chistou and More • Jambon de Bayonne Ham, Finocchiona, Soppressetta, Coppa, Salumi • Served with an Assortment of Fruited Mustard, Cornichon, Pickled Vegetables • Assorted Fresh Bread and Rolls from Grand Central Bakery

House-Made Sausages on Salt Block with Premium Maille Mustard from France

Brandade de Morue

Salt Cod Infused with Garlic, Olive Oil, Potato Pur  e
Served with Melba Toast

Vol au Vent Homard

Baked Pastry with Wild Mushrooms, Lobster, Mornay Sauce

Foie Gras & Sweet Breads

Lacinato Kale, Roasted Kiyakowa Apples, Apple Port Glaze

Roast Leg of Beef

Dauphinoise Potato, Beef Jus

Slow Roasted Carlton Farms Pig

Braised Flageolet Beans with Mustard Greens

Dessert and Coffee

Coffee and Tea from Fonte Coffee Roasters • House made selection of Petits Fours from John Gayer
• Assorted Desserts from Saint Honor   Boulangerie and Truffles from Smitten

