

# Farm Feast

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## PRIVATE DINNER PARTY

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### HORS D'OEUVRES

Paella Cakes with Chorizo

Roquefort Mousse with Port Gelee, Walnuts & Pears (in small shot glasses) Asparagus & Pancetta Bundles with Hollandaise Dipping Sauce

Citrus-Cured Salmon Gravlax with Vegetable Relish

### FIRST COURSE

Beet, Cucumber & Herb Salad with Cucumber Sorbet

### SECOND COURSE

#### **Surf and Turf**

72 Hour Sous Vide Short Rib Squares on Celery Root & Potato Hash with Creamy Red Wine Reduction Gravy Served with

Seared Sea Scallop on Fresh Pea Puree with Bacon Foam

### DESSERT

Chocolate Cake with White Icing