

Swan Ball 2008 Menu

300 Guests

Menu

Pass

Tuna Tartar with wasabi Tobikko roe
on black sesame fennel cracker

Risotto, wild mushroom and prosciutto fritters

First Course

Watermelon and tomato “Rubik’s Cube” salad with grilled Vidalia onion,
watercress and raspberry mint vinaigrette

Entree

Filet Mignon atop grilled asparagus with fried leeks,
Seafood sausage and wasabi mashed potatoes,
In sea of crawfish Lafayette sauce served Royale

Dessert **Alternating**

Lemon doberge atop strawberry carpaccio and strawberry coulis

Chocolate strawberry doberge atop strawberry carpaccio and strawberry coulis