

Great Gatsby Dinner

Pass

The Great Gatsby

Toasted baguette brushed with olive oil and spread with creamy parmesan and fresh basil

First Course

“Speak Easy” shrimp cocktail

Shrimp remoulade served in a martini glass

Or

Classic Waldorf salad

Fresh greens, marinated pears, celery, and toasted walnuts

Second Course

“Grapes of Wrath”

Wine-poached chicken breast Veronique

Poached chicken breast in mushroom wine sauce with seedless white grapes

Or

The Duke’s elegant seafood crepes

Creamy seafood crepes béchamel with a hint of brandy and sherry

And

“Prohibition” Pork tenderloin

Marinated grilled pork tenderloin with home made apple chutney

Sides

Lady Day’s Asparagus hollandaise

Or

F. Scott’s Green beans almandine

And

Roast potatoes Lindbergh

Or

Black tie rice pilaf

With wild, white and black rice

Dessert

“21 Club” New York cheesecake

Classic cheesecake with berries, chocolate sauce, raspberry coulis and whipped cream

Or

“Titanic” chocolate cake

Layered chocolate ganache, chocolate mousse and chocolate cake