

# SEATED DINNERS

(sample menus)

## FIRST COURSE

*Petite Napoleon of Pepper Crusted Goat Cheese & Roasted Red Bell Pepper*

*Shooter of Lobster Bisque or Red Bell Bisque*  
with pistachio crusted goat cheese crostini on grilled polenta

*Pepperadelle with Lobster and Truffles*

*Green Asparagus*  
with jumbo lump crab cake and saffron aioli

*Carpaccio of Scottish Salmon*  
with julienne red peppers and basil oil

*Pumpkin Risotto*  
with fall vegetables

*Romaine Soufflé*  
with aged gruyere sauce

*Cazuela of Spanish Shrimp*  
with Saffron mashed potatoes

*Pan Seared Scallop*  
with sundried tomato vinaigrette

## SALADS

*Louise's House Salad*  
with red grapes, black olive tapenade, and avocado lime vinaigrette

*Winter Green Salad*  
with steamed red beets, ruby red grapefruit and house dressing

***Sliced Tomato Salad***

with Mediterranean olives, baked feta, and balsamic orange vinaigrette

***Boston Bibb***

micro greens, steamed beets, hearts of palm and  
warm ojo santo with lemon oil

***Toasted Romaine Caesar***

with red onion, tomato and black olive relish

***Green and White Asparagus***

with Red Grapefruit and Blood Orange Vinaigrette

**CHICKEN ENTREES**

***Pan Seared Airline Breast of Chicken***

with mushroom ragout, braised brussel sprouts and chestnuts

***Chicken with Cognac***

crayfish sauce and mashed sweet potatoes

***Roasted Guinea Hen***

with baked grapes, sauterne sauce and wild rice medley

**SEAFOOD ENTREES**

***George's Banks Scallops***

with sautéed cabbage, fingerling potatoes and lemon grass beurre blanc

***Scottish Salmon on Bacon and Leek***

sauteed with apple cider beurre blanc and carnival cauliflower

***Scottish Salmon***

with saffron mashed potatoes, cepes sauce and crispy mushrooms

***Panko Crusted Seabass***

with Mediterranean lobster sauce, saffron orzo

**Mong Choong**

(Hawaiian snapper)

with grilled pineapple and warm citrus vinaigrette

**Butter Poached Lobster**

with late harvest reisling sauce and herb risotto

**Premier Grilled Tuna**

with roasted shallot sauce, red wine syrup and candied carrot

**BEEF, LAMB AND DUCK**

**Tea Smoked Duck**

with gratin of white potato, sweet potato, and butternut squash and rose wine demi-glaze

**Confit of Duck**

with cannellini bean ragout and farro

**Asian Pork Tenderloin**

with soba noodles

**Beef Wellington**

with Cepas and black trumpet mushrooms or sautéed chanterelles (if available)

**Whole Roasted Tenderloin of Angus Beef**

with roquefort sauce or porcini mushroom sauce

**Bordeaux Slow Roasted Short Ribs**

on creamy polenta

**Rack of Lamb**

with garlic mashed potatoes and star anise demi glaze

**SIDES**

**Dauphinoise Scalloped Potatoes**

*Gratin of White Potatoes, Sweet Potatoes and Butternut Squash*

*Herb Roasted Vegetables*

Yukon gold potatoes, red onions and butternut squash

*Colonial Mexican Rice*

*Saute of Seasonal Vegetables*

*Spinach or Saffron Mashed Potatoes*

**SOUPS**

*Seasonal Soups*

tomato dill, three pumpkin Mexican pepper etc.

*Bistro Corn Chowder*

*Lobster Bisque*

**DESSERTS**

Please choose the [Desserts](#) menu.