

Monica's 40th Birthday Dinner, by Anthony – October 2008

—Thank you for being here with us—

HORS D'OEUVRES

Chicken Tikka
and fruit chutney with cilantro yogurt sauce

Duck Confit
and chickpea mash with sumac yogurt

Pan-Roasted Maine Diver Scallop
and cauliflower and parsnip puree, with asparagus sauce

STARTER

Roasted Butternut Squash Soup
with roasted apples, pecan dust, and thyme sour cream

SALAD

Maryland Crab Cakes
and watermelon, cucumber and feta salad with white balsamic reduction

MAIN

Seared Black Snapper
with coconut Thai curry, Udon noodles, shitake mushrooms, and brussel sprouts

Roasted Lamb Loin
and Yukon gold potato gratin with sautéed green beans and lamb reduction

Beef Tenderloin
*and grain medley of barley, brown rice, sweet potato, rutabaga and butternut squash,
with creamed spinach and red wine demi*

DESSERT

Assorted Cupcakes
of different sizes

S'mores