

# CAVIAR & BANANAS

## HOLIDAY & NEW YEAR'S MENU 2011

**Order Deadline:** *Hors d'Oeuvres, Main Course and Dessert Items must be ordered 2 business days prior to the intended pick-up time. All other items please allow 24 hours notice. (Any orders placed with less than 24 hours notice will be taken on a case-by-case basis with the Chef's approval)*

### CAVIAR:

- Salmon Roe, France \$30.00/ oz
- American Paddlefish, Tennessee \$50.00/ oz
- American Sturgeon, California \$60.00/ oz
- Osetra, Israel \$135.00/ oz

### CHEESE & CHARCUTERIE:

- Chef's Selection Artisanal Cheese Board: Domestic/ Imported Cheeses/ Fresh and Dried Seasonal Fruits/ Local Honeycomb/ Fruit Preserves/ Candied Nuts/ Housemade Crostini **Sm:** (up to 5) \$50/ **Med:** (up to 10) \$80/ **Lg:** (up to 20) \$150
- Chef's Selection Charcuterie Board: Fine Cured Hams/ Dried Sausages/ Housemade Pate/ Cornichons/ Mustards/ Olives/ Housemade Crostini **Sm:** (up to 5) \$55/ **Med:** (up to 10) \$90/ **Lg:** (up to 20) \$175
- Foie Gras Torchon \$35.00/ lb
- Duck/ Golden Raisin Pate \$18.00/ lb

### HORS D'OEUVRES: (Minimum 2 Dozen Each Selection)

- Smoked Salmon "Potato Skins": Crème Fraiche/ Chive/ Salmon Roe \$3.00/ ea
- Tuna Crostini: Seared Rare Tuna/ Truffled White Bean Puree/ Black Olive Tapenade \$3.00/ ea
- Pimento Cheese Canapés: Local Pancetta/ Housemade Roasted Red Pepper Jam \$2.00/ ea
- Baked Stuffed Manilla Clams: Sourdough Pretzel/ Pancetta/ Thyme/ Cranberry-Mascarpone Yogurt \$2.50/ ea
- Duck Confit Canapés: Duck Confit/Aged Gouda/Fig Preserves/Toasted Brioche \$2.75/ ea

### MAIN COURSE:

- Red Currant and Maple Braised All Natural Bone-In "Neuskie" Ham: Served With Huckleberry Jam \$11.00/ lb (raw) or \$15.00/ lb (cooked) (7 lbs- Serves Up To 8 Guests)
- Roasted Bone-In "Colorado" Lamb Loin: Served with Horseradish and Fig Mustarda \$22.00/ lb (raw) or \$26.50/ lb (cooked) (2.5-3 lbs - Serves Up To 6 People)

### ACCOMPANIMENTS:

*Accompaniments should be ordered based on the number of guests you are serving. Small (serves 1-2), Medium (serves 3-4), Large (serves 5-8)*

- Charred Corn & Lobster Chowder: Tarragon and Local Honey Biscotti \$16.00/ qt
- White Truffle Potato Latkes: Smoked Peppercorn - Blood Orange Mascarpone \$3.50/ ea
- Ten Year Cheddar & Chive Yorkshire Pudding: Truffle Butter \$5.00/ ea
- Arugula Salad: Haricot Verts/ Orange Segments/ Roasted Walnuts/ Truffle Champagne Vinaigrette **Sm:** (up to 5) \$30/ **Med:** (up to 10) \$60/ **Lg:** (up to 20) \$120
- Roasted Asparagus: Pickled Garlic/ Caramelized Shallot/ Meyer lemon/ Arbequina Olive Oil \$12.00/ lb
- Housemade Green Bean Casserole: Porcini Mushroom Mornay/ Beer Battered Pecan and Onion \$12.00/ lb
- Shaved Brussel Sprouts: "North Carolina" Pancetta/ Leeks/ Brown Sugar/ Pomegranate Molasses \$12.00/ lb

### DESSERTS:

- Classic Apple Pie \$40.00/ ea
- Banana Cream Pie With Vanilla Wafer Crust & Toasted Coconut \$40.00/ ea
- Citrus Pomegranate Cheesecake with Housemade Ginger Snap Crust \$40/ ea
- Dark Chocolate Yule Log with Peppermint Cream Filling and Chocolate Fudge Frosting & Meringue \$45.00/ ea

### CHAMPAGNE AND SPARKLING WINE:

- Piper Heidsieck, France \$45.99/ btl
- Moët & Chandon Imperial, France \$42.99/ btl
- Taltarni Brut Tache, Australia \$23.99/ btl
- La Bubbly, Chile \$14.99/ btl
- Belstar Prosecco, Italy \$14.99/ btl
- Conde de Subriats Cava, Spain \$12.99/ btl