



CARTE DE JOUR SCHAAL

FLAVOR LAUNCHERS

Oysters Rockefeller
Chesapeake Lump Crab Cakes with a Lime Tartar Sauce
Caribbean Black Tiger Shrimp served with Rum Cocktail Sauce

Served in a Martini Glass:

Spiced Seared Swordfish over English Cucumber, Tomato and Red Onion Salsa
-or-
Black Bean and Corn Salsa topped with Thinly Sliced Blackened Beef Tenderloin and a
Homemade Blue Corn Tortilla

BON VIVANT HEART

Pan-Roasted Lamb Chop with a Celeriac, Madeira and Wild Mushroom Sauce
Grilled French bread with a combination of Saffron Onions, White Bean and Pesto
Grilled Chicken Strips and Baby Spinach smothered in a Lemon Stilton Cream sauce

Smoked Turkey, Roasted Peppers and melted Jarlsburg layered in Grilled Panini with a
hint of Fresh Peppercorn

Baked Cheddar and Bacon Dip served with Fried Tortillas

Crispy Asparagus and French Green Beans drizzled with a Green Goddess Dressing
Sliced Roma Tomato, Mozzarella and Fresh Basil drizzled with Virgin Olive Oil
Sun-dried Tomato Quiche Tart with Nicoise Olive Tapenade

Herb Havarti
Mustard Seed and Horseradish Cheddar
Jarlsburg Jalapeno Cheese Spread with Fresh Green Grapes
Sea Salt and Rosemary Crackers

CONNOISSEUR CLOSING

Blackberry Chocolate Truffles
Raspberry Sorbet with Fresh Sugared Peaches and Mint
Macerated Berries with Sabayon