



WOLFGANG PUCK
CATERING



LET THEM
Eat ~~CAKE~~



#LOVEISDELICIOUS

EVENT INFO & MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb / high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees.

If alcoholic beverages are to be served on the premise, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in WPC's judgment, appears intoxicated.

GUARANTEES

For planning purposes, please provide WPC with an accurate estimate of attendance at least (30) days prior to scheduled event. A final guest count is due at least (5) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (5) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. WPC will accommodate 3 percent over your guarantee.

MENUS

Menu selections should be submitted to WPC a minimum of (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start/end times, room locations and number of guests.

OVERTIME CHARGES

Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges will apply.

STAFFING /SALES TAX

All meal pricing includes front and back of house staff using WPC staffing standards. An additional staffing charge will apply to all events with bars or beverage stations. Current Texas sales tax of 8.25% will be added to all charges. Tax rates are subject to change.

SECURITY

WPC is not responsible for any lost, stolen or damaged items left unattended on premises.



WOLFGANG PUCK
CATERING

RECEPTION
AND DINNER



RECEPTION | TRAY PASSED HORS D'OEUVRE

Priced by the hour.

SELECT FOUR - \$16 | SELECT SIX - \$20 | SELECT EIGHT - \$24

WOLFGANG PUCK CLASSICS

SMOKED SALMON

Lemon Herb Blini

SPAGO'S SIGNATURE SPICY TUNA TARTARE

Sesame Miso Cone

SMOKED SALMON PIZZA

ADDITIONAL \$8 PER PERSON

Dill Crème Fraiche, Caviar

ASSORTED SIGNATURE PIZZAS

CHINOIS CHICKEN SALAD

Candied Cashews, Wonton Cup

CHINOIS LAMB LOLLIPOP

ADDITIONAL \$12 PER PERSON

Cilantro Mint Vinaigrette

MINIATURE CHEESEBURGER

Brioche Bun, Tiny Tomatoes, Remoulade

TEMPURA SHRIMP

Wasabi Glaze

CRISPY MOROCCAN LAMB CIGARS

Curry Crema

DUCK POTSTICKER

Ponzu

CRISPY VEGETABLE SPRING ROLL

Apricot Mustard

SEAFOOD

AHI TUNA

Sesame Wonton, Wasabi Crème Fraiche

CRISPY SHRIMP AND LOBSTER SPRING ROLLS

10 Spice Sauce, Scallion

MINIATURE TORTILLA CUPS

Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

MINI FISH TACO

Avocado Relish, Cilantro Pesto

SWEET MARYLAND CRAB CAKES

Herb Remoulade

TOASTED NEW ENGLAND STYLE LOBSTER ROLL

Celery Salt, Lemon, Housemade Brioche

GULF SHRIMP TOAST

Creole Cream Cheese, Pickled Peppers, Celery Leaf

SALT & PEPPER SHRIMP

Cantonese Spice and Aromatics

POULTRY

BABY CHICKEN & LEEK POT PIE

Veloute, Chives

BITE SIZED MACADAMIA CRUSTED HAWAIIAN CHICKEN

Pineapple-Jalapeno Salsa

CHICKEN POTSTICKERS

Black Vinegar, Ginger Dipping Sauce

DEVEILED QUAIL EGG

Caviar

MINI BAO BUNS

Roasted Duck, Hoisin Sauce

MINI CHICKEN AND WAFFLES

Jalapeno Honey

TINY BBQ CHICKEN TACOS

Pico de Gallo, Poblano Crema

MINIATURE CHICKEN CORDON BLEU

Country Ham, Swiss Cheese, Dijonnaise

TINGA TAQUITOS

Avocado Crema, Salsa Macha

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SELECT FOUR - \$16 | SELECT SIX - \$20 | SELECT EIGHT - \$24

MEAT

BOLOGNESE STUFFED ARANCINI

Pomodoro Sauce, Parmesan

BRISKET TACO

Guacamole, Ancho Puree, Lime Crema

SHORT RIB GRILLED CHEESE

Provolone, Caramelized Onion, Horseradish

BACON WRAPPED DATES

Parmesan Stuffed

PRIME NEW YORK STEAK

Crostini, Yuzu Butter, Shiitake Mushrooms

ROASTED LAMB LOIN

Olive Bread Crostini, Oven Dried Tomatoes

TINY WAGYU PASTRAMI REUBEN

Marble Rye

MINIATURE BEEF WELLINGTON

Mushroom Duxcelle, Roseary Aioli

VEGETARIAN

BURRATA AVOCADO CROSTINI

Tear Drop Peppers

BUTTERNUT SQUASH ARANCINI

Cranberry Gastrique, Hazelnut Powder,
Crispy Sage

CLASSIC MINI GRILLED CHEESE

Tomato Soup

CRISPY MAC AND CHEESE

TRUFFLE INFUSED GRILLED CHEESE

Fig Jam, White Truffle Honey

SLENDER TUILE CONE

Basil Goat Cheese Mousse, Tomato Tartare

VEGETABLE EMPANADAS

Spicy Tomato Sauce

VEGETABLE SPRING ROLLS

Sweet Chili Dipping Sauce

EVERYTHING BAGEL MACARON

Whipped Boursin Cheese

VEGAN

ROASTED EGGPLANT TART

Olive Oil, Chickpea Popcorn

SWEET CORN SOPES

Avocado

TARO ROOT & AVOCADO TACO

WHITE BEAN & QUINOA CAKE

Red Pepper Romesco

GRILLED VEGETABLE CEVICHE

Citrus Chili Marinade, Plantain Cup, Avocado Mousse

TRAY PASSED SWEETS

BEAR LIME CHEESECAKE POPS

SEASONAL FRENCH MACARONS

SEASONAL WHOOPIE PIE

CHOCOLATE CAKE PUSH-UP POPS

TROPICAL PANNA COTTA PARFAIT

CARAMELIZED LEMON MERINGUE TARTS

MINI SEASONAL HAND PIES

VANILLA CUSTARD CHURROS

MINIATURE COOKIES

BROWNIES

BLONDIES

STATIONS

Service for up to one and a half hours.

ONE STATION - \$48 | TWO STATIONS - \$65 | THREE STATIONS - \$82

ITALIAN

CAPRESE SALAD

Vine Ripened Tomatoes, Mozzarella, Basil Aioli

SELECT ONE ENTREE

CHICKEN PICCATA

White Wine, Lemon, Capers

ROASTED LOCAL BASS

Olives, Blistered Tomatoes

HAND FORMED SEASONAL TORTELLONI

TUSCAN-STYLE POTATOES

CHARRED BROCCOLI

LATIN

BUTTER LETTUCE CUP

Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange-Balsamic Vinaigrette

SELECT ONE ENTREE

BRAISED BEEF SHORT RIBS

Achiote Pickled Mustard Seeds, Oregano Chimichurri

MOJO ROASTED SALMON

Charred Pineapple Pico de Gallo

GRILLED VEGETABLES

Salsa Verde

CHIPS AND SALSA

GUACAMOLE

CILANTRO RICE

FRIED CHICKEN

HONEYCRISP APPLE SALAD

Local Candied Pecans, Endive, Frisee, Curly Spinach, XO Gouda, Honey-Dijon Vinaigrette

SOUTHERN FRIED CHICKEN THIGHS

Buttermilk and Pickle Brined

WAFFLES

Vermont Maple Butter

CIDER VINEGAR SLAW

BREAD & BUTTER PICKLES

BRAISED GREENS

MASHED POTATOES

BRANDED TEXAS TOAST

Texas Toast Branded with the Shape of Texas

STEAKHOUSE CARVING

*REQUIRES CULINARY ATTENDANT

MINIATURE WEDGE SALAD

Crumbled Blue Cheese, Vine Ripened Tomatoes

SELECT ONE ENTREE

ROTISSERIE STYLE YARDBIRD

Natural Jus

DOUBLE CUT NY STEAK*

Red Chimichurri

ORGANIC WILD RICE

LEMON GINGER SPINACH

WHITE CHEDDAR MAC & CHEESE

STATIONS

Service for up to one and a half hours.

ONE STATION - \$48 | TWO STATIONS - \$65 | THREE STATIONS - \$82

ASIAN

SZECHUAN GREEN BEAN SALAD

Marinated Tofu

SELECT ONE ENTREE

SESAME CHICKEN

Sautéed Broccoli

MISO GLAZED SALMON

Carrot Ginger Puree

VEGETABLE FRIED RICE

STIR-FRIED HUNAN EGGPLANT

TASTE OF HOLLYWOOD

CRAB AND SHRIMP LOUIE PARFAIT

Horseradish Panna Cotta, Avocado

RADICCHIO CUP

Chopped Farmer's Market Vegetable Salad, Grated Parmesan, Balsamic Vinaigrette

INDIVIDUAL CHICKEN POT PIES

Truffle Pastry Crust

INDIVIDUAL MAC & CHEESE

Baked Cavatappi, Aged Vermont Cheddar

MISO GLAZED SALMON

INDIVIDUAL POT PIE BAR

WOLFGANG'S CLASSIC CHICKEN POT PIE

Black Truffle Pastry

SHORT RIB POT PIE

Root Vegetable, Mashed Potato Topping

THAI GREEN CURRY POT PIE

Tofu, Kaffir Lime, Snap Peas, Carrots, Broccoli

CHEF ATTENDED POKE & CRISPY RICE

REQUIRES CULINARY ATTENDANT

AHI TUNA POKE

Soy Chili, Nori, Avocado, Sesame, Onion, Sushi Rice

SALMON POKE

Chili, Tangerine, Mint, Smoked Sea Salt, Sushi Rice

CRISPY HEIRLOOM RICE CAKES

Topped to order with

Spicy Tuna Tartare, Miso Hamachi Tartare, Salmon

Tartare with Thai Salsa

Scallions, Sesame Seeds, Pickled Radish

EDAMAME

Smoked Sea Salt

CUCUMBER AND SESAME SALAD

WAKAME SEAWEED SALAD

Rice Vinegar Vinaigrette, Pickled Vegetables

SUSHI UPGRADE ADDITIONAL \$20 PER PERSON

NIGIRI

Tuna, Salmon, Yellowtail

ROLLED SUSHI

Spicy Tuna, Salmon And Scallion,

Spicy Yellowtail, Vegetable Roll,

Pickled Ginger, Soy Sauce, Wasabi

STATIONS

Service for up to one and a half hours.

ONE STATION - \$48 | TWO STATIONS - \$65 | THREE STATIONS - \$82

SLIDER BAR

SELECT TWO ENTREES

ANGUS BEEF

Aged Cheddar

NASHVILLE CHICKEN

BBQ JACKFRUIT

ITALIAN MEATBALL

Fontina

SAUCE

Remoulade, House BBQ Sauce, Sriracha Aioli, Honey-Dijon

TOPPINGS

House Pickles, Tomato, Pickled Red Onions, Creamy Slaw

PARMESAN-CHIVE TOTS

Ketchup

CHEF ATTENDED PEKING DUCK

REQUIRES CULINARY ATTENDANT

CARVED ROASTED PEKING STYLE DUCK

STEAMED BAO BUNS

SCALLION PANCAKES

LETTUCE CUPS

TOPPINGS

Cucumber Batons, Pickled Daikon, Pulled Cilantro, Five Spice Salt, Ginger Sugar, Scallions, Gochujang, Hoisin, Ginger Miso

SHIITAKE MUSHROOMS

Soy Glazed

DUCK FRIED RICE

HOUSE EXTRUDED PASTA

SICILIAN FENNEL SALAD

Radicchio, Fennel, Oil Cured Olives, Oranges, Red Wine Vinaigrette

SELECT TWO ENTREES

BAKED ZITI

Sundried Tomato Sauce, Ricotta, Fresh Basil

GNOCCHETTI SARDI

Seasonal Mushroom Sugo, Rosemary

CANESTRI

Rotisserie Chicken, Pesto Butter, Parmesan

MARKET CARROTS

Crispy Garlic, White Balsamic

HOUSEMADE FOCACCIA

Whipped Mascarpone

TACOS & TOSTADOS

SELECT TWO ENTREES

CARNE ASADA BEEF

ANCHIOTE CHICKEN

CILANTRO-LIME WHITEFISH

PICADILLO JACKFRUIT

TOPPINGS

Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole, Mexican Crema, Cilantro-Onion, Cotija Cheese, Shredded Lettuce, Fresh Jalapeño

CHARRO BEANS

CILANTRO RICE

STATIONS

Service for up to one and a half hours.

ONE STATION - \$48 | TWO STATIONS - \$65 | THREE STATIONS - \$82

ADD A DESSERT ACTION STATION

ALL STATIONS REQUIRE CULINARY ATTENDANT

SMOKING RAINBOW POPCORN

Individual Cups of Neon Colored Raspberry, Blackberry, and Lemon Popcorn Dipped in Liquid Nitrogen

LIQUID NITROGEN CHEESECAKE POPSICLES

Classic NY Cheesecake Popsicle Ice Cream
Coatings include Dark, Milk, Almond, and White Chocolate
Toppings include Freeze Dried Strawberries, Shredded Toasted Coconut, and Chocolate Pearls

SUNDAE BAR

Chocolate, Vanilla and Strawberry Ice Cream
Toppings include Tiny M&Ms, Sprinkles, Oreo Crumbles, Mini Chocolate Chips, Crumbled Pretzels, Graham Cracker Crumbs
Hot Fudge, Caramel Sauce

MILK AND COOKIE BAR

Chilled Whole and Oat Milks
Chocolate Chip Cookies, Oatmeal Raisin Cookies, Raspberry Lemonade Cookies, Triple Chocolate Cookies, Peanut Butter Cookies, Snickerdoodles

RETRO FAVORITES

Red Velvet 'Twinkies'
Chocolate & Buttercream 'Ho Ho's'
Chocolate Raspberry 'Ding Dongs'
Vegan Coconut Snowballs
Apple Hand Pies
Key Lime Pies
Pineapple Upside Down Cake
Coconut Cake Snowballs

CRÊPERIE

Fresh Berries, Hazelnut Spread, Crème Anglaise, Dulce de Leche, Chocolate Sauce, Fresh Whipped Cream

BEIGNETS BAR

Cinnamon and Powdered Sugars
Nutella Sauce, Vanilla Icing, Berries Compote, Caramelized Bananas, Toasted Nuts

RECEPTION | PASSED SMALL PLATES DINNER

STARTING AT \$72 PER PERSON

COLD (SELECT TWO)

BUTTER LETTUCE SALAD

Oranges, Endive, Roquefort Cheese, Balsamic Vinaigrette

CHOPPED FARMER'S MARKET VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

HARICOT VERT SALAD

Goat Cheese, Toasted Pine Nuts, Micro Greens, Basil Vinaigrette

HEIRLOOM APPLE SALAD

Marcona Almonds, Frisee, Arugula, Baby Beets, Chevre, Citrus Vinaigrette

ASPARAGUS AND BURRATA

Citrus, Painted Oak Lettuce, Marcona Almonds

BUTTER LETTUCE

Heirloom Tomatoes, Blue Cheese, Sourdough Croutons, Avocado, Lime-Yogurt Vinaigrette

SIMPLE LITTLE GEM LETTUCE

Radish, Basil, Buttermilk Vinaigrette

HOT (SELECT FOUR)

HAND FORMED SEASONAL TORTELLONI

HANDMADE STROZZAPRETI PASTA

Cacio e Pepe

FOUR CHEESE RAVIOLI

Smooth Tomato Sauce, Wild Oregano

ORA KING SALMON ESCABECHE

Pepper Cress, Citrus Aioli

BLACK COD

Sticky Rice, Papaya Pico de Gallo, Cucumber Water, Cilantro

POTATO CRUSTED BASS

Shaved Squash, Moscato Buerre Blanc

BUTTERMILK FRIED CHICKEN

Beet Root Waffle, Seasonal Pickles, Honey Butter

BLACK TRUFFLE CHICKEN POT PIE

Roasted Vegetables, Truffle Pastry

BEEF SHORT RIB

Black Garlic Lacquer, Semolina Fondue

SLICED NEW YORK STEAK

Sundried Tomato Harissa, Pommes Aligot, Snipped Herbs

PETIT FILET

Roasted Heirloom Carrots, Potato Pave, Truffle Demi-Glace

DESSERT (SELECT TWO)

BLACK FOREST "CHERRY" CAKE

TROPICAL PAVLOVA

Macerated Jackfruit, Dragon Fruit

STRAWBERRY GINGER CHEESECAKE

Jasmine Gelée

PARFAIT

Boba, Compressed Honeydew, Green Tea Almond Milk Mousse, Coffee Gelée

YUZU & BLUEBERRY TART



WOLFGANG PUCK
CATERING

SEATED



SEATED | PLATED AND SERVED

TWO COURSES STARTING AT \$65 PER PERSON

SALADS (SELECT ONE)

BUTTER LETTUCE (VEGAN)

Oranges, Endive, Balsamic Vinaigrette

CHOPPED FARMER'S MARKET VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

HARICOT VERT & GOAT CHEESE

Toasted Pine Nuts, Micro Greens, Basil Vinaigrette

HEIRLOOM APPLE

Marcona Almonds, Frisee, Arugula, Baby Beets,
Chevre, Citrus Vinaigrette

ROASTED BEET

Market Berries, Goat Cheese, Toasted Hazelnuts,
Mizuna, Citrus Vinaigrette

ASPARAGUS & BURRATA

Citrus, Painted Oak Lettuce, Marcona Almonds

BUTTER LETTUCE

Heirloom Tomato, Blue Cheese, Sourdough
Croutons, Avocado, Lime-Yogurt Vinaigrette

SIMPLE LITTLE GEM LETTUCES

Radish, Basil, Buttermilk Vinaigrette

CAESAR

Baby Romaine, Microtons, Parmigiano Reggiano,
Boquerones, Creamy Garlic Dressing

ICEBERG "WEDGE"

Heirloom Baby Tomato, Point Reyes Blue, Candied
Pancetta, Crispy & Pickled Shallot, Fine Chive, Creme
Fraiche Dressing

SUPER TUSCAN

Mixed Kale, Frisee, Trevisano, Pine Nuts, Crispy
Chickpeas, Golden Raisins, Asiago, Calabrian-Lemon
Vinaigrette

BREADS & LAVOSH

Sweet Cream Butter, Fleur de Sel

SECOND COURSE (SELECT ONE)

SEASONAL HANDMADE TORTELLONI

FOUR CHEESE RAVIOLI

Smooth Tomato Sauce, Wild Oregano

GNOCCHI

Artichoke Barigoule, Preserved Lemon, Arugula

HANDMADE STROZZAPRETI PASTA

Cacio e Pepe

CAULIFLOWER SOUP (SEASONAL)

Caramelized Cauliflower, Golden Raisins

ASPARAGUS SOUP (SEASONAL)

Opal Basil, Mint

VINE RIPENED TOMATO SOUP (SEASONAL)

Basil Oil, Bruschetta

SWEET CORN SOUP (SEASONAL)

Eggplant-Pepper Caponata, Basil Cream

MAINE LOBSTER BISQUE

Cold Water Lobster, Sherry, Double Cream, Piment d'
Espelette, Chive

SEATED | PLATED AND SERVED

AIR

STARTING AT \$65 PER PERSON
(SELECT ONE)

PAN ROASTED CHICKEN

Creamy Polenta, Sautéed Swiss Chard, Rosemary, Natural Jus

PAN ROASTED CHICKEN

Potato Puree, Sautéed Spinach, Rosemary, Natural Jus

PAN ROASTED CHICKEN

Mustard Demi Sauce, Asparagus, Potato Gratin

PAN ROASTED CHICKEN

Wild Mushrooms, Asparagus, Yukon Gold Potatoes

LOCALLY RAISED QUAIL (ADD \$)

Roasted Shallot Stuffed, Parsnip Puree, Cipollini, Lardon Jus, Cress

LOCALLY RAISED QUAIL (ADD \$)

Honey Laquered & Roasted, Celeriac Mash, Haricot Vert Salad with Truffle Vinaigrette

ROASTED DUCK BREAST (ADD \$\$)

Provençal Potatoes, Carrot Puree, Bordelaise

LAND

STARTING AT \$70 PER PERSON
(SELECT ONE)

BRAISED BONELESS SHORT RIB

Potato Puree, Grilled Asparagus, Port Wine Reduction

BRAISED SHORT RIB

White Cheddar Polenta, Crispy Onions, Mustard Bordelaise

GRILLED FILET MIGNON

Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach

ROASTED FILET MIGNON

Yukon Gold Potatoes, Brussels Sprout Leaves, Root Vegetables, Armagnac Green Peppercorn Sauce

ROASTED FILET MIGNON

Horseradish Crushed Potatoes, Sautéed Spinach, Four Peppercorn Sauce

ROASTED NEW YORK STEAK

Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes

SEATED | PLATED AND SERVED

SEA

STARTING AT \$65 PER PERSON

Choose a fish and choice of preparation.

Selections are seasonal and based upon availability.

SALMON

TEXAS RED FISH

HALIBUT

LOCAL BASS

LOUP DE MER

DOVER SOLE

PREPARATION (SELECT ONE)

ALMOND CRUSTED

Aged Red Wine Sauce, Celery Root Puree, Sautéed Rapini

GRILLED

Farmer's Market Vegetables, Lemon Beurre Blanc

ROASTED

Basil Crust, Tomatoes, Leeks, Artichoke, Olives, Crispy Potato, Preserved Lemon

MISO GLAZED

Carrot-Ginger Puree, Baby Bok Choy, Togarashi Spiced Lotus Root

ROASTED

Celery Root Puree, Ratatouille Vegetables and Citrus Gremolata

ROASTED

Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Wild Oregano

ROASTED

Purple Cauliflower, Celery Root Purée, D'Espellette Pepper Sauce

HONG KONG STYLE

Aromatics, Lemongrass Steamed Jasmine Rice, Sautéed Snow Peas

HERB CRUST

Basil Potato Puree, Tomato Fennel Fondue

SEATED | PLATED AND SERVED

LAND & SEA

STARTING AT \$65 PER PERSON

ENTREES (SELECT ONE)

GRILLED FILET MIGNON & SHRIMP SCAMPI

Potato Puree, Sautéed Garlic Spinach

MISO GLAZED BUTTERFISH & SZECHUAN NEW YORK STEAK

Chile Orange Noodles, Stir-fry Vegetables

GRILLED NEW YORK STEAK & ROASTED BASS

Grilled Lemon, Cauliflower Puree, Potatoes
"Lyonnaise"

ROASTED FILET & MAINE CRAB CAKE

Whipped Potatoes, Farmer's Market Vegetables,
Hollandaise

GRILLED FILET MIGNON & LOCAL BASS

Handmade Gnocchi, Roasted Heirloom Tomatoes,
Herb Nage, Fennel

GRILLED BEEF TENDERLOIN & LOBSTER TAIL

ADDITIONAL \$15 PER PERSON

Twice Baked Potato, Garlic Rapini, Béarnaise Sauce

ROASTED CHICKEN & SHORT RIB

Mustard Demi Sauce, Asparagus, Potato Gratin

ROASTED CHICKEN & LOCAL BASS

Market Brunoise Vegetables, Potato-Leek Galette,
Meunière Sauce

DESSERTS (SELECT ONE)

FLOURLESS CHOCOLATE CAKE

Vanilla Whipped Cream, Chocolate Sauce

CARAMEL CHOCOLATE DELICE

Vanilla Bean Cake, Salted Caramel Cream, Chocolate
and Berry Compote

TRADITIONAL APPLE TARTE TATIN

Vanilla Ice Cream, Crème Fraîche

CHOCOLATE TROPICAL DOME CAKE

Passion Fruit, Tapioca Mango Sauce

MEYER LEMON TART

Toasted Meringue, Candied Lemon, Lemon
Reduction

CHOCOLATE RASPBERRY LAYER CAKE

Chocolate Mousse, Raspberry Jam, Chocolate
Ganache, Port Wine Reduction, Fresh Raspberries

FARMER'S MARKET BERRY TART

Verbena Cream, Berry Glaze, Whipped Crème
Fraîche, Berry Coulis

CHOCOLATE CAKE

Coconut Frosting, Chocolate Sauce, Fresh Berries

BURNT BASQUE CHEESECAKE

Seasonal Accompaniments