

WINTER STATION MENU

Passed Hors d'oeuvres

Moussaka Phyllo Nest

ground lamb, eggplant, garlic, sherry, cinnamon
cumin, fresh mint, Parmesan

Pancetta Crisp

goat cheese, fresh fig

Almost Grown Up Grilled Cheese Wedge

brioche, caramelized balsamic onions, cheddar, arugula
with

Moroccan Sweet Potato Lentil Soup Sipper

Lobster Lollipop

corn dog crust, Old Bay aioli

Station One

El Cortez

herb and pepper roasted tenderloin of beef, garlic crostini
-artichoke aioli, shaved Parmesan with micro arugula-
-pesto cream with micro basil-
-horseradish cream, coarse mustard, chives-

Bibb Lettuce Salad

minced shallots, chives, Italian parsley, tarragon
chervil, avocado, seasonal oranges, poppy seed dressing

Station Two

Polenta Bar

presented in oversized martini glass

creamy polenta

short rib,achiote shrimp, artichoke hearts, oven dried tomatoes
blueberries, caramelized onions, sautéed mushrooms
frizzled leeks, basil, Parmesan, mascarpone

Station Three

Chicken Marbella

garlic, oregano, olive oil, dried plums
Spanish green olives, capers, bay leaves, parsley

Israeli Couscous

butter, parsley

Locally Grown Oven Roasted Vegetables

Sweets

Figgy Pudding

fig cake, salted caramel sauce, whipped cream