



fiftieth birthday celebration

at Hearst Castle

- PASSED HORS D'OEUVRES -

Duck Confit Strudel
Tuna Tartare and Crème Fraîche Croustades
Quail Egg & Caviar Blini
Lobster Rumaki
Lamb and Eggplant Roulades

- STARTERS -

Heirloom Roasted Beet, Celery Root and Spinach Salad
Cured Salmon Carpaccio with Petite Greens and Lemon Vinaigrette
White Bean, Pancetta and Arugula Salad

- MAIN COURSES -

Rack of Sonoma Lamb
Seared Loins of Venison with Port and Roasted Shallot Glaze
Jumbo Day Boat Scallops with Sea Urchin Butter Sauce
Potato Rosti with Truffle Crème Fraîche
Saffron Risotto with Prosciutto and Peas
Roasted Cippolini Onions
Grilled Asparagus with Brown Butter

- SERVED DESSERT -

Individual Gateaux Opera