



An Evening Benefiting
The Maryland Affiliate of

Susan G. Komen for the Cure

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Monday, June 14, 2010

Amuse-Bouche

Scottish Smoked Salmon & Egg Yolk Mousse

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Potato Puree with Ossetra Caviar

First Course

She Crab Soup finished with Manzanilla Sherry
Served with Fresh English Pea, Cucumber & Mint Salad

Second Course

Baby Artichoke & Aged Reggiano Risotto
Served with Pan Seared Turbot & Mushroom Fricassee

Third Course

Wood Grilled & Confited Rabbit with Fresh Fava Beans
Served with Creamy Polenta & Grilled Zucchini

Fourth Course

Roasted Kobe Beef Tenderloin, Niçoise Olives & Basil
Served with Duck Fat Roasted Potato

Cheese Course

Gariotin - Fresh Goat's Milk Cheese (Loire Valley)
Served with Summer Truffle & Herb Salad

Dessert

Passion Fruit Crème Brûlée
Finished with Pineapple Sorbet

Cindy Wolf & Tony Foreman · Restaurateurs