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 REHEARSAL DINNER 

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serves 85 people

FIRST COURSE

Still Standing Winter Garden...White Turnip, Turned Beet, Crisp Parmesan Leaves and Avocado

Two Celery Soup Topped by Cava Plumped Oyster, Smoked Roe and Shreds of Leeks

Ostrich Tartare on a Chopping Block of Chick Pea Polenta with Crunchy Capers and Red Onion Salsa

SECOND COURSE

Chestnut Gnocchi with Spiced Winter Goose and Crisp Sage

Kabocha Squash Soup with Toasted Curry Croutons, Sautéed Black Beans, Grilled “Butter Sugar” Corn and Tiny Diced Chilies

Ready to Burst?...Squid Filled with Tuna and Wallowing in Cashew Romesco Sauce

THIRD COURSE

Grilled Vegetable Terrine with Crispy Goat Cheese Triangles

Cane Sugar and Lemongrass Scallops with Fuji Apple and Fennel Frond Confit

Bitter Chocolate Bison Ribs with Dried Cherry Spaetzle, Eggplant Caviar and Gaufrette

DESSERT

Coconut Sorbet with Toasted Fresh Coconut and a Drop of Cassis

Warm Treacle Pudding Drizzled with Lyle’s Golden Syrup and Lemon and Topped with Crushed Gingersnaps

Warm Chocolate Terrine with Turbanado Torched Banana and Orange Drizzle