



### **Private Dinner Party, Nov 1**

Coach Farm aged goats cheese, Brussels sprout leaf, shallot marmalade, apple powder

Napoleons of Roquefort cheese, roasted yellow beets and roasted peppers, balsamic reduction

Poached diver scallops, fennel confit, anise buerre blanc

Potato gnocchi, butternut squash, sage cream

Pan seared wild striped bass, lemongrass broth, wild mushroom dumplings, poached hochimenchi mushrooms

Apple strudel, vanilla & spice poached apple, sour cream Chantilly

Lemon cookies with blueberry jam