

# ***A Dinner to Remember at The Fleur-de-Lys Mansion***

## ***Dinner Selection Spring/Summer 2010 Menu***

### ***Appetizers***

Select one for each dinner

#### **Wild Mushroom Cakes with Avocado Pesto and Red Pepper Coulis**

*Crispy buttery cakes of mushrooms, bread crumbs, parmesan cheese, and fresh herbs sautéed and placed on a bed of creamy pesto sauce made with pine nuts, avocados, garlic and herbs surrounded by a red pepper cream puree.*

#### **Sundried Tomato & Herb Crepe with Lemon Basil Cream Sauce**

*A light, savory tomato and herb crepe filled with tender wine-sautéed summer vegetables and Gruyere cheese baked and topped with a zesty lemon and basil cream sauce*

#### **Coconut Shrimp with Sweet Chili-Lime Dipping Sauce**

*Large Gulf Shrimp dunked in a light tempura batter and sweet coconut, deep fried and served with an Asian chili-lime sauce.*

#### **Italian Grilled Stone Fruit Wrap with Balsamic Syrup**

*A grilled nectarine or peach topped with fresh mozzarella, basil and wrapped in prosciutto drizzled with a balsamic vinegar reduction.*

#### **Smoked Salmon Tartare with Caper Mustard Sauce**

*A stacked timbale of smoked salmon, scallion, lemon, dill and sour cream topped with cucumbers and surrounded by a Dijon and caper vinaigrette perfect for spreading on crackers and cocktail breads.*

### ***Salads & Soups***

Select one soup or salad for each dinner

#### **The Mansion Caesar Salad**

*Crisp romaine lettuce, Parmigiano-Reggiano, and herbed homemade croutons tossed with a light balsamic-blend traditional Caesar dressing*

#### **Spring Harvest Spinach Salad**

*A blend of spinach, fresh strawberries, feta cheese and candied almonds with a honey- balsamic vinaigrette*

#### **Watermelon Salad**

*Mixed baby greens, juicy ripe watermelon, gorgonzola cheese, red onion and caramelized macadamia nuts tossed with a raspberry vinaigrette.*

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#### **Roasted Red Pepper, Potato and Corn Salad In Romaine Cup**

*A mix of roasted red peppers, fresh corn, red potatoes and bacon tossed in a sherry wine vinaigrette with crumbled blue cheese, green onions and herbs served in a crisp romaine leaf.*

#### **Golden Summer Soup**

*A fresh-from-the-garden velvety soup combining all things yellow – tomatoes, Vidalia, corn, bell pepper and lemon finished with a touch of cream and topped with flavorful herbs and cherry tomatoes.*

#### **Crab and Avocado Bisque**

*Silky and light, this soup features sweet crabmeat, creamy avocados, lime, and cilantro with just a touch of spicy chili and cream for a refreshing summer starter.*

### ***Entrees***

Select one for each dinner. Includes chef's choice of two side dishes.

#### **Beef Tenderloin a la Wellington with Balsamic and Red-Wine Reduction**

*An updated version of Beef Wellington with classic mushroom duxelles, creamy boursin cheese, sautéed spinach and a beef tenderloin filet cooked to order all deliciously layered in a puff pastry shell served open-face style finished with a drizzle of a thick, syrupy balsamic and red wine sauce.*

#### **Nut-Crusted Salmon with Ginger Butter Cream Sauce**

*Melt-in-your mouth fresh salmon fillet coated in almonds, macadamia nuts, brown sugar, honey and lime, pan-seared and roasted to perfection then topped with a rich butter and ginger cream sauce.*

#### **Pan-Seared Sea Scallops with Champagne Sauce**

*Tender jumbo sea scallops seared in butter until golden and coated in a French-inspired champagne cream sauce delicately flavored with mushrooms, shallots and tarragon.*

#### **Gorgonzola-Stuffed Breast of Chicken with Strawberry Gastrique**

*A savory filling of fresh herbs, prosciutto, and gorgonzola is tucked inside a golden crispy pan-seared and roasted chicken breast served with a thick, syrupy strawberry reduction sauce that's both sweet and tart.*

#### **Cedar-Smoked Asian Pork Tenderloin Medallions with Sesame Hoisin Glaze**

*Pork tenderloin medallions rubbed with an Asian blend of herbs and spices, topped with a sesame hoisin glaze and cooked in cedar grilling papers for a perfect blend of cedar smoke and aromatic sauce flavors.*

### **Entree Designed For Sharing**

#### **Lobster and Shrimp Risotto with Wild Mushrooms and Asiago**

*Vermouth-poached lobster tail and shrimp star in this decadent risotto with wild mushrooms, red bell pepper, carrots, and fresh herbs. Finished off with cream, butter and vermouth. This dish will be served with chef's choice of vegetable.*

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***Desserts***

*Choose an individual dessert for each dinner or share a dessert designed for two*

**Key Lime Tart with Passion Fruit Coulis and Blueberry Compote**

*Tangy key lime filling in a crispy graham crust topped with vanilla-spiced blueberry compote and drizzled with a passion fruit puree.*

**Frozen Mango, Vanilla & Crème de Cassis Terrine with Blackberry Brandy Sauce**

*A cool and refreshing mosaic of mango sorbet, vanilla bean ice cream and a blackberry-black currant puree in a frozen tri-colored slice of orange, deep purple and creamy white served with a blackberry brandy sauce.*

**Double Black Forest Trifle with Ruby Port Cherries**

*A twist on the classic cake served in a trifle dish with layers of moist double chocolate cake, rich, intense chocolate mousse and Bing cherries coated in a luscious ruby port glaze topped with a cloud of fluffy whipped cream and candied almonds.*

**French Martini Sorbet with Fresh Fruits**

*A twist on a favorite cocktail, this sorbet features a combination of pineapple juice, lemon juice, Chambord liqueur and vodka for a refreshing summer treat paired with fresh seasonal fruits.*

**Chantilly Cream Horn with Grand Marnier Sauced Berries**

*Homemade flaky pastry horn coated in crunchy sugar surrounds rich orange-scented Chantilly cream served alongside "drunken" summer berries.*

**Peaches Foster**

*A variation on the classic New Orleans dessert with peaches in a blazing mix of dark rum, butter, brown sugar and spices spooned over vanilla bean ice cream.*

***Desserts Designed For Sharing***

**Warm Chocolate Liqueur-Laced Fondue with Assorted Fruit and Sweet Dippers**

*One pot, two forks...the ultimate romantic dessert to share tableside with your loved one. Enjoy fresh fruit and assorted sweets dipped by you in rich, indulgent chocolate fondue*