

 **Elegant Birthday Dinner**

**Passed Hors D’Oeuvres**

Kampachi Tuna Loin on Sesame Rice Cracker

Smoked Capon on Sweet Potato Chip

Beef Short Rib on Roasted Shiitake Mushroom with Celery Root Purée

**Taste of Soup**

Veal Consommé

**Salad Course**

Red Endive and Local Spinach with Red Wine Poached Pear

**Plated Entrée**

New York Strip of Venison with Chocolate Demi Glace

Housemade Duck Neck Sausage, Brussels Sprouts, Baby Carrots

**Chef’s Choice Cheese Course with Baguette and Dried Fruits**

**Plated Dessert**

Chocolate Truffle Torte with Pistachio Crème Anglaise

**Beverages**

Champagne

White and Red Wine

Specialty Birthday Cocktail