

A B I G A I L K I R S C H

AT THE LOADING DOCK

PHILANTHROPIC SEATED DINNER SAMPLE MENU

HORS D'OEUVRES

selection of eight passed hors d'oeuvres
(see full hors d'oeuvres menu)

STARTER

BURRATA CAPRESE

basil grilled zucchini, slow roasted tomatoes & burrata on olive oil crostini
salad of shaved fennel, arugula & basil

ARTISANAL BREADS

ENTREE

BEEF & MUSHROOMS

tournedo of beef with wild mushroom ragout, red wine demi smoked gouda
potato cake, wilted spinach & leeks

DESSERT

PECAN GANACHE TART

chocolate salted caramel pecan tart
coconut sorbet, candied pineapple, coconut crisp

COFFEE & TEA SERVICE