



## Chef's Table

We've already done all the work for you!

View our Chef's Table Signature Palate Teaser sample menus and your next event will truly be....

### Chef's Table - Five Course Menu

#### Sample Menu 1

from the HIP... Signature Palate Teaser

- **Avocado Mousse and Tiger Shrimp** with pink grapefruit, mesclun greens and a lime cream sauce Potato Scaled Grouper on curry scented grilled vegetables, with a white tomato butter sauce
- **Roasted Duck Ravioli** in citrus butter sauce, with oyster mushrooms and spiced butternut squash
- **Beef Tenderloin** on a bed of succotash vegetables, charred sweet onions and exotic mushroom jus
- **Vanilla Scented Fresh Cheese Parfait** with an apricot tartlet and a sour cherry compote

### Chef's Table - Five Course Menu

#### Sample Menu 2

from the HIP... Signature Palate Teaser

- **Truffled Wild Mushroom and Potato Terrine** wrapped in a prosciutto ham coat, with mesclun greens and a chive cream
- **Tomato Risotto** with roasted tuna, served with lemon horseradish butter sauce
- **Lobster Cannelloni** on wilted spinach and roasted red pepper lobster bisque sauce
- **Veal Tenderloin** with an herb crust, roasted shallot Marsala wine jus, potatoes "pomme Anne" and an asparagus ragout
- **Raspberry Shortcake** with vanilla ice cream, crème brûlée and fresh raspberries

## Champagne Seven Course Menu

from the HIP... Signature Palate Teaser

### Champagne Tiger Shrimp Martini

- **Foie Gras Terrine** with a celery root and apple salad, on an orange cranberry compote
- **Roasted Potato Crusted Chilean Sea Bass** on a truffled oyster mushroom and leek fricassee
- **"New Year" Champagne Sorbet**
- **Veal Tenderloin** stuffed with lobster on vegetable ribbon fettuccini, mirrored in a morel mushroom sherry sauce
- **Twice Baked Oaka Cheese Soufflé** on a bed of mesclun greens, candied walnuts and a balsamic vinegar glaze
- **Citrus Champagne Cream** strawberry orange filet salad in a lemon grass broth

### Market Tapas Sampler - Nine Course Menu

from the HIP... Signature Palate Teaser

- **Trilogy of Salmon** smoked salmon, salmon tartar with potato rosti, and salmon pastrami
- **Cream of Chanterelle Mushrooms** with smoked chicken fritters
- **Baked Halibut** on roasted garlic potato pudding, ringed with a slow-roasted tomato basil sauce
- **Warm Salad of Glazed Root Vegetables** with a quail breast and foie gras, served with blank current dressing
- **Sour Cherry & Kirsch Sorbet**
- **Beef Tenderloin** stuffed with chanterelle mushrooms, with port wine sauce, potato strudel and a vegetable fricassee
- **Triple Brie Tartlet** with caramelized pears and a pecan cookie
- **Baked Banana Strudel** with vanilla ice cream and whiskey butter sauce
- **Hazelnut Parfait** with Kahlua milk chocolate sauce, a peanut brittle tartlet and orange salad