



## *intimate summer dinner*

### **INSPIRATION MENU**

#### - HORS D'OEUVRES -

Goat Cheese and Chive Mousse on Potato Crisps  
Salmon Tartare on Blini with Crème Fraîche  
Chilled Roasted Red and Yellow Pepper Soup

#### - AMUSE GOULE -

Quail, Fig, and Applewood Smoked Bacon Roulade  
Baked Mussel with Fennel, Piquillo Peppers and Sherry

#### - DINNER -

Lobster and Wild Asparagus Salad, Brioche Toast and Quail Egg  
Humboldt Fog, Roasted Red and Gold Beets, Frisée and Grilled Prosciutto di Parma  
Wild Mushroom Voule-au-vent with Chervil and White Truffle Oil  
Seared Foie Gras with Cornbread Crouton, Watercress and Warm Cherry Compote  
Halibut Cheeks "Hot-n-Sour"-Shiitake Mushrooms, Gobo, Mizuna, Ginger and Cilantro  
Braised Lamb with Dates on Saffron Moughrabie Couscous with Pistachios

#### - DESSERT -

Scharffen Berger Chocolate Torte with Raspberry and Almond Vacherin  
Truffles  
Mignardise

WEB [palacecafe.catering](http://palacecafe.catering) CATERING 408.774.6100

Due to market and season availability, menu items may not be available.  
Please contact us to discuss your event.