

St. Dominic's 2012 Auction Menu

HORS D'OEUVRES

*Spicy Tuna on Wonton Cracker with Ginger
Artichoke and Boursin Cheese Beignet
Eggplant Bruschetta with Extra Virgin Olive Oil and Capers
Beef and Mushroom Pastry Teaser
Chicken Cordon Bleu Bites
Vegetable Spring Rolls*

SALAD

*Radicchio Cup with Exotic Baby Greens, Flower Petals and Orchids, Edamame, Dried Cranberries
White Balsamic Herb Vinaigrette*

ENTRÉE

Duo Plated Dinner:

Petit Filet, Chanterelle Demi

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Pan Roasted Sea Bass, Lemon Gremolata, Chardonnay Sauce

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Roasted Fingerlings

Green Beans and Red Pepper

Vegetarian Entrée:

Seasonal Vegetables Wrapped in Potato Puree, Crum Crust, Pea and Heirloom Tomato Puree

DESSERT

Chocolate Hazelnut Truffle Baked in Puff Pastry, Mocha Cream and Raspberries