

THE REGENCY CLUB'S

THE REGENCY CLUB'S HOLIDAY MENU

SERVED DINNER

Custom Menu Created By Chef Patrick

Price Based on Menu Selection

Menu I

Any five course meal and a selection of any six hors d'oeuvres

Menu II

Any four course Meal and a selection of any six hors d'oeuvres

Menu III

Any three course Meal and a selection of any four hors d'oeuvres

Any three course meal with soup as the first course
and a selection of any three hors d'oeuvres

All meals include fresh rolls & Butter, Coffee Service and Cookies

Note: There is an additional charge of \$5++ pp for a choice of two entrees.

Each additional Hors d'oeuvres is \$5++ pp

BUFFETS

Menu I

Your choice of four different stations selected from the buffet menu

Menu II

Your choice of six different stations selected from the buffet menu

Menu III

A selection of any four hors d'oeuvres

Validated valet parking at \$7.50 per car

All beverages are itemized and charged on a consumption basis.

A customary 20% service charge and 8.25% sales tax will be added to all food and beverage

All Prices are subject to change without notice

Appetizers

Duck Foie Gras Terrine with Toasted Brioche and Quince Marmalade

Wild Mushroom Trilogy with Feuille de Brick Crust

Napoleon of Smoked Salmon, Baby Corn, Chives and Osetra Caviar

Ahi Tuna Sashimi Mille Feuille with Grain Mustard and Radish Sprouts

Lobster Ravioli with Lemon Meunière

Saffron Risotto with Baked Gulf Shrimp and Shaved Reggiano

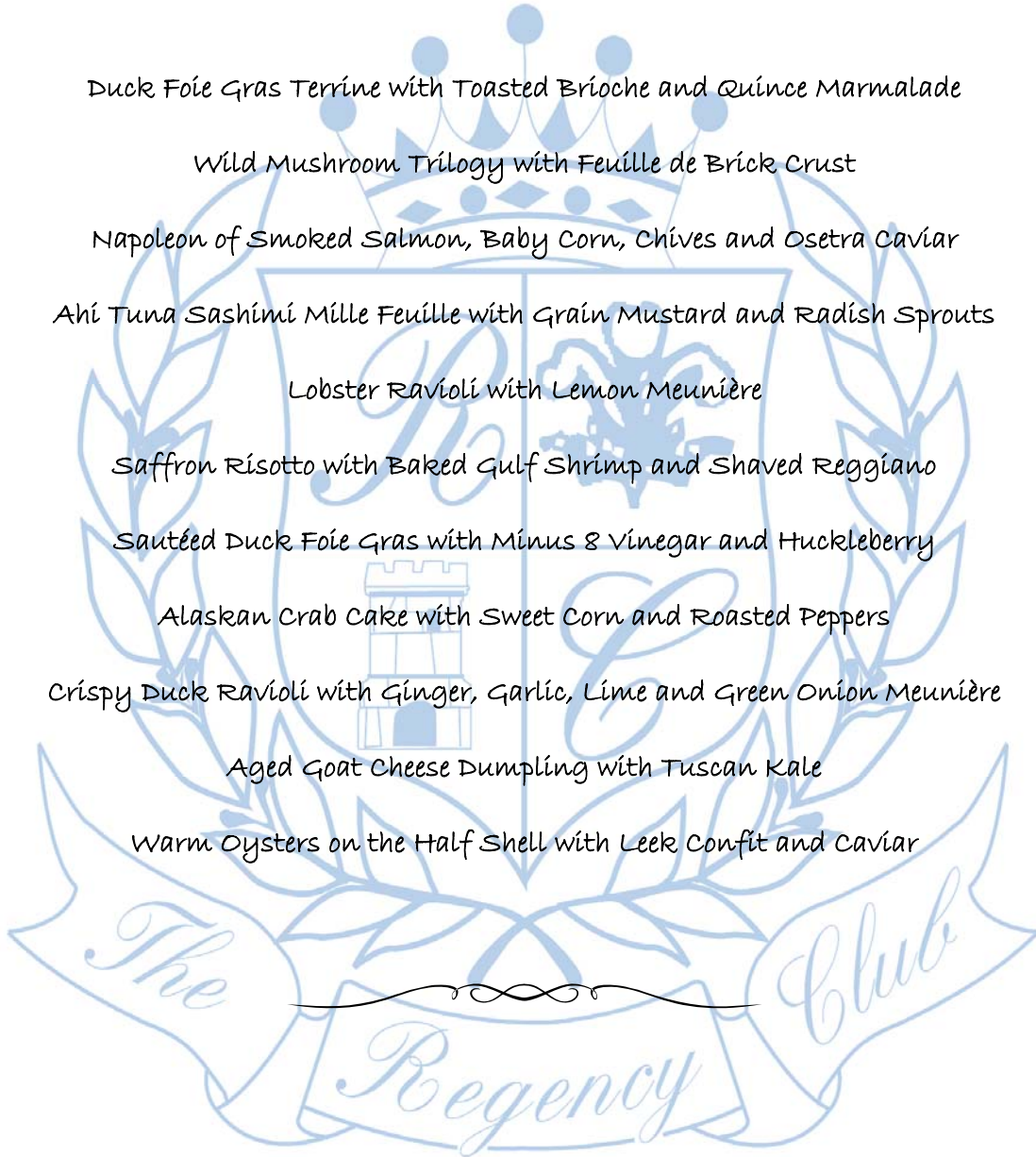
Sautéed Duck Foie Gras with Minus 8 Vinegar and Huckleberry

Alaskan Crab Cake with Sweet Corn and Roasted Peppers

Crispy Duck Ravioli with Ginger, Garlic, Lime and Green Onion Meunière

Aged Goat Cheese Dumpling with Tuscan Kale

Warm Oysters on the Half Shell with Leek Confit and Caviar



SOUPS

Perigord Black Truffle en Croûte

Pumpkin Soup in a Mini Pumpkin with Pink Peppercorns

Sweet Carrot and Ginger

Squash Soup in a Mini Squash with a Cinnamon Stick

Butternut Squash with Maine Lobster and Herb Pesto

Roasted Chestnuts with Crumbled Atascadero Goat Cheese

Regency Clam Chowder

SALADS

Baby Mixed Greens with Pine Nuts and Goat Cheese en Croûte

Belgian Endive with Watercress and Radicchio with Stilton Cheese, Toasted Walnuts, Pomegranate, and Walnut Vinaigrette

Maine Lobster with Mache Lettuce and White Truffle Vinaigrette

Portobello Mushroom with Mixed Greens and Pear Tomatoes

Golden and Red Beets with Currant Vinaigrette and Micro Greens

Dungeness Lump Crab with Lemon Fennel Salad

Sea Food Riche with Lobster, Shrimp, Crab, Scallops and Vegetables Batonnet

INTERMEZZO

Sweet Lime and Silver Tequila

Iced Cranberries and Champagne

Champagne with Red Current and Apples



ENTREES

Wild Pink Daurade with Green Pea Mousseline and Bay shrimp

Filet of Dover Sole with Perigord Black Truffles

Salmon Roulade with Candied Red Beets, Ginger and Lime

Roasted One and a Half Pound Lobster with Herbs and Anise Seeds

John Dory with Italian Porcini Mushrooms and Risotto

Alaskan Halibut with Sweet Mashed Potatoes and Pomegranate

Roasted Guinea Hen with Leek Confit and Carrot Purée

King Salmon with Creamed Spinach, Lemon and Chives

Sautéed Chilean Sea Bass on a Bed of Spinach, Open Face Ravioli and
Pomme Galette

Cornish Game Hen with Sage Stuffing and Cranberry Relish

Filet Mignon Rossini with Duck Foie Gras and Port Wine

Farm Raised Venison with Black Pepper Crust Salsify au Gratin

Beef Tenderloin with Three Peppercorns, Cabernet Sauce and Pomme Galette

Roasted Rack of veal with Wild Mushrooms and Jus de Viande

Roasted Rack of Lamb with Garlic, Rosemary and Mashed Potatoes

Dry Aged Grilled New York Steak with Sweet Shallots

Beef Prime Rib with Black Peppercorns and Cognac



DESSERTS

Crustless Apple Tart with Cider Sauce and Clove Ice Cream

Regency Pumpkin Pie

Caramelized Apple Tart and Almond Praline

Warm Pear Tart with Sabayon and Ice Cream

Baked Apple Filled with Marzipan Cream

Christmas Bread Pudding

Baba Rum with Vanilla Custard

Warm Chocolate Torte with Marinated Berries

Chocolate Crème Brûlée with Palmier Cookies

Cinnamon Crust Apple Pie

Grand Marnier "Bûche de Noël"

Chocolate Hazelnut Mascarpone Torte with Raspberry

Black and White Chocolate Tiramisu in a Chocolate Cup

Frozen Grand Marnier Soufflé

Additional per person

Holiday Symphony of Regency Desserts

Black and White Chocolate Tiramisu in a Chocolate Cup

Warm Apple Tart with Caramel

Vanilla Ice Cream in a Tulip Cookie Shell

Additional per person

Viennese Sweets Table

