

# *Avant Garde In-Home Dining Menu*

## *First Course*

*Baby Beet-Arugula-Goat Cheese-Pistachio-Modena Balsamic  
Bosc Pear-Arugula-Gorgonzola-Choice Nuts-Fig Balsamic*

## *Second Course*

*Scallops-Pork Belly-Maple Butter Glaze*

## *Third Course*

*Caribbean Lobster-Lemon Tarragon Cream-Linguini*

## *Fourth Course*

*Filet Mignon - Cognac Demi-glaze  
New Zealand Rack of Lamb-Rosemary Garlic -Red Wine Jus  
Quebec Deal-Marsala Wine - Cream-Cremini Mushrooms*

*\*\* All Entrees are served with chef potato and freshly steamed vegetables\*\**

## *Fifth Course*

*Grand Marnier Crème Brule*