



—  —

The Van Dusen Mansion
Exclusive Three Course Dinner Selections

—  —

Course One:

Balsamic Roasted Beet Salad, Stickney Hills Goats Cheese and Pine Nuts
Blackened Diver Scallop, Lemon Fennel Salad
Sliced Smoked Salmon, Citrus Vinaigrette with Salted Capers
Poached Oysters (4) with Warm Beurre Blanc
Leek And Potato Soup, White Truffle Oil, Smoked Berkshire Bacon
(served hot or cold)

Rillette of Pork Belly and Duck, Cornichons, Artisan Bread
Green Pea and Mint Soup with Lobster (served hot or cold)

Course Two:

Confit Duck Leg, Lyonnaise Potatoes, Port and Orange-braised Red Cabbage
Roast Pork Loin, Fennel and Garlic Crust, Apple and Potato Mash, Calvados Jus
Poussin Breast, Tuscan-style White Bean Stew, Wine and Rosemary Jus
Beef Tenderloin, Sauce Verte, Garlic Confit Potatoes, Wilted Baby Spinach
Osso Bucco, Crushed Root Vegetables, Red Wine Black Pepper Sauce
Italian Lamb and Roasted Pepper Stew, Grilled Polenta, Mint and Parsley Salad
Tagine of Chicken, Preserved Lemon, Olives, Saffron and Couscous

Course Three:

World Cheese Plate, French Sourdough Baguette
Whole Poached Citrus Cake, Citrus Salad
Fresh Berry Salad, Meyer Lemon and Lavender Syrup
Warm Belgium Chocolate Bread Pudding, Chilled Cinnamon Cream
Dark Chocolate and Cherry or Raspberry Terrine, Chocolate Biscotti

