

# elements kitchen

## Sit Down Dinner 2

### Hors d'oeuvres

Thai chicken spring roll with mint and Thai basil  
Caramelized onion duxelle on polenta “crostini” with a goat cheese mousse  
Tamarind glazed duck breast on wonton crisp  
Saffron risotto “hushpuppies” with smoked paprika aioli...

### Served Dinner

#### FIRST COURSE

Mixed green salad with sundried tomato and Nicoise olive crostini

#### MAIN COURSE

Classic Osso Bucco  
or  
Seasonal vegetable ratatouille with sweet peppers  
Chaubier polenta  
Asparagus sauté with lemon zest

*Dinner served with homemade foccacia rolls and whipped butter*

#### DESSERT

Spiced apple cake with Madeira whipped cream

#### MIGNIARDISE

Dark chocolate truffles with cocoa powder

Coffee & Tea Service