



Champagne and Chocolate Brunch

September 25, 2011

Bubbly

Brut d'Argent Blanc de Blanc NV, France

Mimosa (OJ & Bubbly)

Kir Royale (Chambord Liqueur & Bubbly)

Peach Bellini (Peach nectar & Bubbly)

First Course

Butternut squash ravioli with white chocolate butter sauce

Second Course

Pan-fried polenta cakes topped with mushroom duxelle & toasted prosciutto
finished with a quenelle of goat cheese and bittersweet chocolate

Main Course

Delicate slices of cocoa dusted filet mignon drizzled with a blackberry milk
chocolate sauce served alongside roasted garlic mashed potatoes and sautéed Fall
vegetables in lemon thyme butter

Dessert

Dark Chocolate Mousse and fresh Raspberries in a Pecan Lace Cookie Cup