



MORRIS
HOSPITALITY GROUP

Thursday, November 9th

One

Smoked Salmon Rillettes
Crisp Crostini | Micro Greens

Two

Seared Rare Ahi Tuna | Wakame Salad
Watercress & Calvisius Elite Caviar | Wasabi Splash

Three

Braised Sea Bass
White Bean & Heirloom Tomato Broth | Basil Pesto Toast

Four

Grilled Asparagus & Burrata Cheese Salad
Quinoa & Cucumber Timbal | Pancetta & Sherry Vinaigrette

Five

Seared Elk Chop
Bacon & Mushroom Burgundy Sauce | Baby Potatoes

Six

Hazelnut Mousse
Fresh Raspberries

Meal Prepared by:

Chef Thomas