

Menu for the

Skaneateles Area Arts Council Gala - July 25, 2010

Stella Maris Retreat and Renewal Center
Skaneateles, NY

An elegant French Cabaret/Bistro theme
presented by

Chris Kuhns, Executive Chef, Sherwood Inn and Phoebe's Restaurant

Passed Hors d'oeuvres

- Smoked Salmon on Pumpernickel, with horseradish mayonnaise, capers, hard-cooked egg and sliced shallot
- Mini Croque Monsieur sandwiches. Grilled ham and gruyere cheese with Dijon mustard on country white bread with béchamel sauce.
- Country Pate on brioche with strong mustard and cornichons
- Beef Carpaccio Crustini with horseradish crème fraiche and red onion marmalade
- Fresh Malpec oysters on the half-shell with shallot-peppercorn mignonette (served on rock salt)
- Caramelized Leek and Morbier cheese tartlets
- Wild mushroom toasts with white bean puree and white truffle oil

Dinner:

- Sunset Hill Farms mixed green salad, raspberry vinaigrette, grilled red onion, fresh raspberries, and herbed goat's cheese.
- Du Puy Lentils with Garlic Sausage, sherry vinegar and parsely
- Frisee greens with Lardons, (smoked bacon), champagne vinegar & cracked Pepper
- Grilled White and green asparagus platters with sauce Gribiche (caper-tarragon-vinaigrette)
- Ratatouille Vegetable Salad with fresh herbs and extra virgin oil
- Grilled Jail Island Salmon au pistou(fresh basil pesto)
- Boeuf Bourguignon : Traditional Beef stew with red wine and mushrooms
- Chicken Paillards with Arugula Salad, heirloom tomatoes and white balsamic vinaigrette

Dessert: Presented by Mirbeau Inn & Spa