

Autumn

SIX COURSE PLATED AUTUMN MENU

Passed Hors D'oeuvres

Seared Tuna Nicoise Bites French Bean,
Calamata Olive, Tomato Caviar, Shaved Potato

Goat Cheese Tart with Burnt Sugar, Membrillo and Almonds

Garam Masala scented Sweet Potato Latke With Smoked Salmon,
Wasabi Tobiko and Lemon Cream

Dinner Service

Amuse

Cucumber-Tomato Relish with Lump Crab E.V.O.O., Fresh Dill

First

Roasted Tomato and Fennel Soup Caramelized Onion,
Garlic Crouton, Shaved Manchego

Fish

Prosciutto Wrapped Halibut Chorizo Sausage,
Wilted Arugula, Saffron-Tomato Broth

Meat

Braised Angus Beef Short Ribs Stilton Bleu Potato Gratin,
Baby Summer Vegetables Horseradish Crumb

Cheese

Poached Beet and Goat Cheese Ginger-Balsamic Molasses, E.V.O.O., Grissini

Dessert

Ancho-Espresso Dark Chocolate Mousse Port Caramel, Whipped Cream

fusions cuisine™

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