

ALEXIAN BROTHERS FOUNDATION BALL DE FLEUR MENU

FIRST COURSE

Timbale of Roasted Corn and Lump Crabmeat
Decorated with Sliced Scallions

Warm Soup Poured Tableside



SECOND COURSE

Spring Salad – Palette of Sweet Watermelon Drizzled with
White Balsamic Reduction Topped with a Pyramid of Mozzarella Pearls,
Heirloom Tomatoes, Micro Arugula and Smoked Salt, Drizzled with
Basil Oil and Served with Herbed Grissini



ENTRÉE

Peppercorn Mustard Crusted Tenderloin of Beef
Napped with a Madeira Jus

with

Butterfly Vanilla Marinated Fantail Shrimp Finished
with Vanilla Sauce and Fresh Chives

Individual Gratin of Potato, Spinach and Roasted Tomato
and Finished with Pecorino Romano

Parmesan Cornucopia of Baby Vegetables – Haricots Vert,
Petite Carrots with Greening and Patty Pan Squash



DESSERT

Tower of Laced Chocolate, Layered with Three Chocolate Mousses
and Berries. Plate Decorated with Fresh Berries, Almond Tuile
and Chocolate Straw

Vegetarian Meal Available Upon Request