

Hearst EDR Catering Menu  
Spring 2010

**BUTLERED HORS D'OEUVRES**

**HOT**

Morel and Caramelized Onion Quiche  
Grilled Artichoke Bruschetta, Sweet Onion, Fontina Cheese  
Parmigiano-Reggiano and Baby Pea Arancini, Spicy Tomato Sauce  
Vegetable Spring Rolls, Sweet Soy Sauce  
Shrimp and Garlic Scape Croquette, Avocado  
Crisp Spring Rain Noodle Shrimp, Kimchi Dipping Sauce  
Pacific Cod Croquette, Sorrel Pesto  
Mini Salmon Burger, Tomato, Ginger Mayonnaise  
Seared Diver Scallop, Fennel Dust, Sweet Pea Jus  
Prince Edward Island Mussel, Tomato, Saffron Potato, Fennel Aioli  
Pecan Crusted Organic Chicken; Herb Crème Fraiche  
Truffle and Foie Gras Stuffed Morel  
Wagyu Beef Wrapped Asparagus, Miso Mustard  
Braised Short Rib, Pickled Red Onion, Black Pepper Toast

**COLD**

Fava Bean Hummus, Preserved Lemon, Brioche Toast  
Crispy Paneer Cheese, Grape Tomato Confit, Parsley Crumbs  
Lobster and Pea Green Salad, Citrus Aioli, Wonton Crisp  
Smoked Salmon Wrapped Leeks, Poppy Cream Cheese, Bagel Crumbs  
Ramp and Parmesan Tartlet, Roasted Tomato  
Fanny Bay Oyster, Cucumber Mignonette  
Blue Lump Crab, Pickled Celery, Saffron Profiterole  
Nigiri Sushi and Maki Rolls  
Potato Pancakes, Pickled Ramps, Crème Fraiche, Salmon Roe  
Chicken Pate, Sake Infused Currants, Prickly Ash Leaf  
Foie Gras Ballontine, Caramelized Onion, Raisin Walnut Crisp  
Charred Beef Tenderloin, Ramps, Buttermilk Biscuit  
Roasted Veal Tenderloin, Caper Aioli, Olive Toast  
Spring Lamb, Olive Tapenade, Lavender Crisp

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**THREE COURSE DINNERS**

**1<sup>st</sup> Course**

**(Please select one starter, soup, or salad)**

**STARTER**

Crisp Soft Shell Crab, Fennel and Apple Slaw, Mache

Spring Herb Crusted Sardine, Grape Tomato, Radish Sprouts

Seared Diver Scallop, Tarragon, Spring Dug Parsnip Puree

Grilled Quail, Buttered Morels, Chervil Pea Sauce

Braised Rabbit Crepe, Lavender Crème Fraiche

Roasted Hudson Valley Foie Gras, Rhubarb, Macadamia

**SOUP**

Baby Spring Vegetable Broth, White Beans, Arugula Pesto

Spring Onion Soup, Bacon Lardon, and Garlic Crouton

Chilled Watercress Soup, Maine Crab, Lemon Oil

Sweet Pea Soup, Lobster Salad, Shiso

Asparagus Vichyssoise, Chervil Oil, Crisp Shallots

Carrot and Fennel Soup, Goat Cheese, Dill

**SALAD**

Spring Onion and Morel Quiche, Frisée, Herb Vinaigrette

Seared Tuna, Spring Bean Nicoise, Quail Egg, Saba

Shaved Fennel, Mizuna, Roasted Red Peppers, Fried Capers, Herb Dressing

Baby Spinach, Pancetta, Boiled Organic Egg, Sherry Vinaigrette

Watercress and Avocado Salad, Bacon Crumbs, Horseradish Cucumber Dressing

Spring Greens, Sugar Snap Peas, French Breakfast Radish, Feta Cheese, Parsley Vinaigrette

Upland Cress, Strawberries, Toasted Hazelnut, Chevre, Balsamic Vinaigrette

Field Greens, Grilled Zucchini, Crisp Spring Onions, Great Hill Blue Cheese Dressing

Roasted Spring Beets, Watercress and Frisée Salad, Great Hill Blue Cheese, Yuzu Dressing

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**MAIN COURSE**

**(Please select one)**

**FISH and SHELLFISH**

Herb Crusted Halibut, Celeriac Puree, Truffled Brussels Sprouts, Dijon Butter Sauce

Roasted Snapper, Ramp and Spring Onion Farro, Lambs Quarter, Nettle Pesto

Striped Bass, Charred Leeks, Roasted Fingerling Potatoes, Baby Turnips

Pan Seared Branzini, Fiddlehead Ferns, Broccoli Cous Cous, Herb Jus

Roasted Arctic Char, Spring Vegetables, Black Beluga Lentils, Sorrel Beurre Blanc

Amaranth Crusted Wild Salmon, English Peas, Hen of the Woods Mushroom

Pan Seared Spanish Mackerel, Maine Crab Gratin, Haricots Verts

**MEAT and POULTRY**

Roasted Organic Chicken Breast, Spring Vegetables, Morel Polenta, Herb Jus

Mustard Marinated Chicken, Frisée, Fingerling Potatoes, Smoked Bacon, Sweet Pea Butter

Smoked Organic Chicken Breast, Sautéed Watercress, Salsify, Elderflower Pears

Pan Roasted Duck Breast, Rhubarb Walnut Stuffing, Haricot Verts, Ginger Beurre Blanc

Beer Braised Veal Loin, Barley, Nettles, Baby Turnips

Seared Berkshire Pork Tenderloin, Warm Potato Salad, Apple Rhubarb Compote

Grilled Beef Filet, Pea and Yukon Gold Potato Puree, Mushroom Fricassee, Baby Carrots

Herb Roasted Tenderloin of Beef, Asparagus, Vidalia Onion Rice, Burgundy Jus

Thyme Roasted Lamb Chop, Fiddlehead Fern, Foraged Mushrooms

Fava Bean Crusted Lamb, Roasted Tomato, Zucchini, Orzo