



OWLS Dinner

May 30, 2009

Two Worlds Collide

Old World vs. New World

First Course

*Snow and Blue Crab Salad with Blood Orange Salsa
Micro Greens and Raspberry Vinaigrette*

Second Course

Foie Gras Creme Brulee with a Fig Relish and Port Syrup

Main Course

Cognac-Glazed Duck Breast on Crimson Lentils with Caramelized Beets and Sauce Financiere

Dessert

Made-from-scratch Tiramisu with Kahlua Caramel and Chocolate Biscuits

Hope to see all of you there!