

La Jeunesse

• *Aperitif* •

- **Lemonade** — Italian Basil Lemonade — Our signature drink

• *Amuse* •

- **Deviled Egg** — Something unique to awaken your palate — Deviled Quail Eggs, Mustard Seed “Caviar,” Arugula

• *Soup* •

- **Crema di Ceci** — Emmer, Ceci Beans, Crispy Fried Rosemary Leaves, Seasoned Olive Oil

• *First Plate* •

— Tasty treats. . . Served Family Style —

- **Pork Rillettes** — Rustic Pâté of Seasoned, Shredded Pork Shoulder
- **Tapenade** — Finely Diced Mediterranean Olives, Capers, Provençal Spices, Olive Oil
- **Mixed Pickle** — Seasonal Vegetables to complement
- **Baguette:** Crisp Toasted Slices of French Bread for your Rillettes & Tapenade

• *Salad* •

- **La Jeunesse Slaw** — Shaved Brussels Sprouts, Chopped Hazelnuts, Pomegranate, Parmigiano Regiano, Dijon, Red Wine Vinegar, Lemon, Olive Oil

• *Main Plate* •

— Select one per person —

- **Lobster Mac & Cheese** — Cold Water Lobster, Cavatappi, Aged Cheddar, Gruyere, Nutmeg, Toasted Bread Crumbs
- **Chicken En Croute** — Chicken Breast, Spinach, Roasted Red Bell Pepper, Mascarpone, Boursin, Puff Pastry
- **Filet of Beef** — Petite Filet, Madeira Sauce, Braised Swiss Chard, Sweet Garlic Cream

• *Ice* •

- **Granita** — Flavored Ice

• *Desserts* •

— Select one per person —

- **Fruit Galette** — Rustic Fruit Pie, Vanilla Ice Cream
- **Chocolate Blackout Cake** — For Chocolate Lovers. . . Chocolate Cake, Chocolate Filling, Chocolate Frosting, Dusted with Chocolate Cake Crumbs
- **Cappuccino Semifreddo** — Frozen Coffee Mousse, Hot Frothed Milk, Cinnamon Sugar Doughnut

Your Dessert is served with your choice of custom roasted, fresh brewed Coffee, or Tea