



The Duke Mansion

DINNER SERIES

THURSDAY, MARCH 24, 2022

6:00PM - COCKTAILS

6:45PM - DINNER

HAND PASSED HORS D'OEUVRES

Beef Tartare, Potato Crisp, Pickled Onion
Gougere, Boursin
Corn Cake, Duck Confit, Jicama

FIRST COURSE

Beef Carpaccio, Fig Gastrique,
Pumpkin Seed Gremolata

SECOND COURSE

Compressed Fruit Salad, Ricotta,
Champagne Vinaigrette

THIRD COURSE

Chateaubriand, Duchess Potatoes,
Vegetables, Gorgonzola Demi

FORTH COURSE

Chocolate Cake, Poached Pear,
Goji Berry

