

DUCHESS DELIZA'S DELIGHTFUL PLEASURE FEAST



REVEL IN A FLAVORFUL ADVENTURE FOR YOUR PALATE

Course I **THE PERFECT PALATIAL START**

Blueberry Asiago cream cheese spread, accompanied by Apple baked en crouete, Cinnamon Roasted Pecans, seedless Grapes & Assorted Breads

Course II -**VISCOUNT MALPAS SCRUMPTIOUS SOUP**

Cream of Potato and Sauteed Leek seasoned with Thyme, Garlic & Onion

Course III- **DUKE OF YORKS' SUMPTUOUS SALAD**

Green mix of Romaine and Red Butter Leaf with Cucumber, Tomato, Watermelon, Radish and Quinoa Grain topped with a Gooseberry Vinaigrette

Course IV **ROYAL ENTREES**

MARQUESS OF CHOLMONDELEY BONELESS PRIME RIB

Glazed with Hot Pepper Peach Bourbon Sauce served with a Red Wine Bourbon reduction gravy

DUKE'S DELECTABLE DRUNKEN CHICKEN

Boneless Chicken braised in a Hot Pepper Peach Bourbon Sauce served with a Red Wine Bourbon reduction gravy

ROYAL ACCOMPANEMENTS

POMMES DE TERRE FONDANT: barrel shaped White potatoes browned and slowly braised in a seasoned, low salt stock and butter

ASPARAGUS: roasted with then topped with crisp chopped garlic

Course V-**DELICIOUS TOWER CAKE**

Seven layers of Genoise Style Cake and Chocolate Mousse, topped with fresh Whipped Cream and Strawberry

GLUTEN FREE/VEGAN OPTION in lieu of Course IV *

Flavorful Baked Patties of cooked Lentil, Carrot, Zucchini, Flax, Hemp and Chia mixed with Garlic, Cumin, Chili powder, Sea Salt, Black Pepper and Olive Oil

Vegetarian option must be ordered at time of FEAST RESERVATION

TA- TA- LOVIES THANK THEE SWEET : multi layered almond flour and paste rainbow cookie with chocolate



MENU CHANGES ALL SUBJECT TO CHANGE AT THE WHIMS OF OUR ROYAL CHEF.