## MADRIGAL FEASTE MENU



# **APPETIZERS**

Hand Forged Breadbasket with Farm Fresh Butter

French Wheel of Brie with Raspberry Jam, Seedless Grapes, and Artisan Crackers

Seared Sockeye Salmon Cakes with Herbed Remoulade

### DINNER

Spring Salad of Micro Greens and Mixed Lettuces, Pickled Red Onion Cornish Game Hen Roasted with Fresh Herbs and Mushroom Velouté

Seared Red Skin Potato "Boulanger"

Charred Broccoli, Toasted Pine Nuts

#### DESSERT

Chocolate Cake

Fresh Seasonal Fruit Kebabs with Toasted Coconut

# **WASSAIL HOUR BEVERAGES\***

Selection of beer, wine, and sodas

\*for an additional charge in the Graham Room