

café Joël

Professional Catering

**Dr John Grollmus Neurosurgery
Holiday Dinner**

Grollmus' August Estates
Kenwood, California



Chef's Hors d'Oeuvres

6:00 PM

Jumbo Prawns

Sauce New Orleans

Gravlox

Russian Dark Rye and Beaver Mustard

Grape and Boursin Mushroom Cap

Baked Brie En Croûte

Baguettes, Grapes, Walnuts, Wild Honey

Wonderful Cheeses and Olives

Wisconsin Summer Sausage and Crackers

Dinner

7:30 PM

I

Roasted Pumpkin Soup

Seeds, Crème Fraîch, Basil Oil

II

Roast Rack of New Zealand Lamb

Rocket Lettuce, Country Mustard Coat and Sauce

Pomme Gratin

Steamed Asparagus

Sauce Hollandaise

III

Intermettzo

Pomegranate Ice

IV

Bananas Foster

