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## bread&wine

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for NISSAN

NOVEMBER 28<sup>TH</sup> 2006 LOS ANGELES

HORS D'OEUVRES~

TIGER SHRIMP ON PLANTAIN CRISPS  
mango, avocado & kefir lime chili sauce

SEARED BEEF  
served on a crostini with chopped olive & thyme aioli

SAKE LIME BEEF SPRING ROLLS

TUNA TARTARE  
thin sliced jalapeno, soy black sesame on a wonton crisp

MINI GRILLED GRUYERE CHEESE (hot)  
with worcheshire sauce

GINGER CHICKEN CAKES (hot)  
red chili aioli

CHICKEN SATAY (hot)  
served with spicy peanut sauce

PEAR & GORGONZOLA CROSTINI  
with fresh cracked pepper

REAL CRAB CAKES (hot)  
served with saffron aioli

BOCCANCINI, BASIL & GRAPE TOMATO SKEWER

FOOD STATION~ RAW BAR

FRESH-SHUCKED OYSTERS  
Served with cocktail sauce & mignonette sauce

CAVIAR ON TOAST POINTS  
black, red & green caviar

MENU cont.

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FOOD STATION~ SPANISH FLAVOR

SELECTION OF CURED MEATS (Serrano ham, Serta, Brasaola, Fuet, Prosciutto)  
IMPORTED CHEESES & FRUITS  
CHICKEN EMPANADAS

DESSERTS~

MINI CUPCAKES  
vanilla buttercream, strawberry jam buttercream, chocolate espresso

CHOCOLATE BROWNIES  
topped with cardamon cream

GOURMET ICE CREAM  
venezuela chocolate, rose raspberry & honey on mini tuile cones

PINEAPPLE UPSIDE-DOWN CAKE

MACAROONS  
green tea, chocolate, dulce de leche & raspberry

COCKTAILS~

GINGER MARTINI  
with premium vodka & essence of basil & lime

Pomagrante Fizz  
with premium vodka, pomagrante juice & prosecco

Cantaloup Martini  
with mint & premium vodka.

Red Grapefruit Martini  
with premium vodka, splash of cranberry, & prosecco