

---

# bread&wine

---

for REVLON

JULY 8 & 9, 2004

~BREAKFAST~

TRUFFLED EGG TOAST

BELGIAN WAFFLES~ served with whipped cream, berries & maple syrup

BAKED EGGS~ fontina cheese. pancetta on a English muffin

FRESH FRUIT, YOGURT & GRANOLA

~LUNCH~

JUMBO SHRIMP COCKTAIL~ clove & citrus

CRAB CAKE ~ served with pepper aioli or tarter sauce

SUSHI GRADE TUNA TARTARE~ spicy soy and black sesame with wonton crisp and salad

POACHED SALMON SOUP~ with carrots, onions, potatoes & black peppercorn

GAZPACHO~ with rosemary olive oil croutons

SAUTEED MUSHROOMS~ in olive oil with chopped parsley & sea salt

CAESAR SALAD~ romaine spears dressed individually

WATERMELON & ARUGULA SALAD ~ feta, pine nuts and red wine vinaigrette

SUMMER FRUIT SALAD~ plums, peaches, berries, mango & grapes with mint dressing

GRILLED ASPARAGUS~ seasoned with lemon & olive oil

IMPORTED CHEESES, OLIVES, BREADS & CRACKERS

~DESSERTS~

INDIVIDUAL BAKED PLUM TARTS

MINI KEY LIME CHEESECAKES

MINI CHOCOLATE CUPCAKES

ASSORTED COOKIES

~DRINKS~

OJ, COFFEE, TEA, SPRING WATERS, LEMONADE, ICED TEA, SODAS