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# bread&wine

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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 pepper corns

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, OLIVESBREADS & 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