

SPIRITED FOOD CO.

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Four Course Menu

Course One

- Corn Crusted Scallops in Corn Water fumet
- Red Chile oil
- Purple Basil Emulsion
- Micro Green Salad with Sherry vinaigrette

- Shrimp bisque with tiger shrimp/garlic confit dumplings
- Fresh Ciabatta bread

- Prosciutto and Phyllo wrapped asparagus
- Bosc Pear, Toasted Walnuts, and blue cheese crumbles
- Shredded winter green salad with lemon-oregano vinaigrette

Course Two

- Butter Poached Lobster
In Roasted Hubbard Squash Soup with chives and steamed peas

- Roasted Three Mushroom salad
With zucchini, prosciutto, and pickled red onion

- Roasted Beet salad with Plums
Beet greens in beet-mustard dressing and plum syrup, spicy toasted pecans and French Feta

- Giant Lemon Roasted Prawns
Just Steamed Pea Shoots with toasted hazelnuts, lemon-hazelnut vinaigrette, carrot emulsion

Course Three

Pan roasted Double Cut Veal Chop
Squid Ink Gnocchi with Roasted pumpkin
Balsamic-roasted tomato broth
Steamed baby winter greens

Mushroom stuffed Beef Tenderloin
Winter vegetable Pavé
parsnip puree
Veal Demi Glace and Rosemary oil

Buffalo Loin poached in Olive Oil
With Cannellini Beans, Winter Savory, roasted red onion
And pesto-enriched spaghetti squash "pasta"

Caramelized Duck Breast with Red Wine Pan Sauce
Chanterelle Mushroom Ravioli in Parsleyed pasta
Spiced Poached Apricots and pearl onions
Steamed Lacinato Kale

Course Four

- Cheese and Chocolate dessert sampler
With framboise dessert wine

- Individual orange-passionfruit tiramisu

- Chocolate terrine with burnt orange cream, pistachio pralines, and winter berries with Cointreau

- Fresh Fruit Sabayon with ladyfingers and mint

- Dates stuffed with Mascarpone and walnuts, date syrup and sour orange compote

- Melon Geleé Triplets in Melon-Mint soup

- Jasmine Custard and strawberry mille feuille, blackberry coulis and basil oil