

Masters Dinner (updated 7-08-04)

Canapés cold - Jin R (China)

Sweet shrimp with Wulong mango bamboo wine sauce (martini glass)

Tuna and caviar floating on pink Champagne and rose pedals

Golden pumpkin chicken with sweet corn and pine nuts

Canapes hot – Angela Hartnett

Sweet potato ravioli with sage butter

Ham knuckle mosaic with confit chicken with chick pea salad (cold)

Risotto of crab and sautéed radicchio with herb oil

Appetizer: Wave plate or anti pasto platter

Chicken aspic with duck foie gras - **Lea Linster (Luxemburg)**

(green beans, truffle vinaigrette, balsamic)

Entrée: Soup plate

Olive oil poached salmon with fennel fondue, clam broth with saffron and cardamom

served with tomato ravioli - **Karin Fransson (Sweden)**

Main course: Deep pasta bowl

Braised veal rib and roasted fillet, sweet potatoes and cottage cheese dumpling,
forest mushroom ragout, herb broth (herb butter) (deep bowl) – **Anette Grecci Gray (USA)**

Dessert – **Sherry Yard (USA)** no menu as yet

Selection of breads

Coffee and selection of teas

Friandise platter