

Santa Fe Symphony and Chorus
Saturday, April 2nd, 2011

Butler Passed Canapés

Shrimp and Scallop Ceviche with Fresh Cucumber in Asian Spoon

Smoked Salmon on Crispy Wonton Skin with Dill Cream

Asparagus Flautas

Dinner

Bakers Basket of Assorted Specialty Rolls and Lahvosh with Butter Pearls

Appetizer

Sweet Potato Puree with Sautéed Chipotle Seasoned Shrimp and Butter-Citrus Sauce

Salad

Organic Field Greens with Seared Duck Breast and Blackberry-Balsamic Vinaigrette

Choice of Entrée

Porcini Crusted Beef Tenderloin

Wild Mushroom Risotto Cake with Sautéed Sugar Snap Peas, Baby Carrots and
Syrah-Cassis Demi

Pan Seared Tuna

Wild Mushroom Risotto Cake with Sautéed Sugar Snap Peas, Baby Carrots and
Meyer Lemon-Curry Reduction

Dessert Station

Individual Servings of Crème Brulee, Chocolate Espresso Pot de Crème, New Mexico
Pecan Pie, Bread Pudding with Jack Daniels Sauce and Assorted Truffles

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas