

# Dinner 1

## APPETIZERS

### BUTTER LETTUCE SALAD

avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

### BRAISED LEEKS

fourme d'ambert, garlic toasted walnuts, sherry vinaigrette

### BEEF CARPACCIO

roasted cipollini onion, upland cress, garlic chips, truffle dressing

## ENTRÉES

### BRAISED CHICKEN

apricots, green olives, herbed cous cous

### SLOW ROASTED & GRILLED SHORT RIB

romesco sauce, toasted hazelnuts

### CHARRED EGGPLANT

tahini sauce, za'atar, preserved meyer lemon, chickpeas

## DESSERT

### STRAWBERRY CARDAMOM CAKE

strawberry compote, candied pistachios

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served family-style

# Dinner 2

## APPETIZERS

BEET & HEIRLOOM TOMATO SALAD  
green beans, heart of palm, blue cheese, walnut vinaigrette

ROASTED MARKET VEGETABLES  
grains & seeds, tahini sauce, cilantro

LOCAL FISH CEVICHE  
citrus, shaved red onion, avocado, cilantro,

## ENTRÉES

GRILLED YELLOW JACK  
fregola, orange, grilled red onion, green olive tapenade

ROASTED WHOLE "POULET ROUGE" CHICKEN  
pine nuts, currants, arugula, jus

ALMOND BRAISED LAMB SHANKS  
toasted almond salad

## SIDES

ROASTED FENNEL  
orange, calabrian chiles

ROASTED POTATOES  
romesco, green onions

## DESSERTS

LEMON MERINGUE TART

DATE CAKE  
sticky toffee sauce, crema

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served family-style

# Dinner 3

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## APPETIZERS

### CITRUS SALAD

avocado, shallot, mustard greens, pistachio, sherry vinaigrette

### CHARRED OCTOPUS

fingerling potatoes, smoked chile aioli, lemon

### CRISPY LAMB RILLETTE

greek yogurt, preserved meyer lemon, mint

## ENTRÉES

### WHOLE ROASTED LOCAL SNAPPER

green olive salsa verde

### CRISPY DUCK CONFIT

minneola tangerine mostarda, frisée

### GRILLED 48OZ PORTERHOUSE

garlic confit, burnt thyme

## SIDES

### ROASTED CAULIFLOWER

fish sauce vinaigrette, cilantro

### POTATO & LEEK GRATIN

## DESSERTS

### CHOCOLATE CREMOSO

sea salt, olive oil, crostini, espresso parfait

### ALMOND CAKE

candied orange, vanilla gelato

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served family-style

# Dinner 4

## APPETIZER

CRISPY DUCK CONFIT  
whipped cauliflower, pear chutney, escarole

## ENTRÉE

PAN ROASTED GROUPER  
wild mushroom conserva, chickpeas, salsa verde

## DESSERT

OLIVE OIL CAKE  
marsala figs, toasted pine nuts

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

3 courses, served individually

# Dinner 5

## APPETIZER

### TUNA CRUDO

blood orange, preserved fennel, fresno chiles

## SALAD

### ROASTED BABY BEETS

whipped robiola cheese, pistachio, mache

## MIDCOURSE

### RICOTTA ANGOLOTTI

black truffle, parmigiano nage

## ENTRÉE

### GRILLED NY STRIP

whipped potato, charred escarole, capers, lemon

## DESSERT

### CHOCOLATE TORTE

toasted hazelnuts, malted milk ice cream

**MICHAEL**  
Schwartz  
**EVENTS**

catering &  
private parties

5 courses, served individually