



*Culinary Concerts, inc.*  
performance in catering™

Yale University  
Honorary Degree Dinner  
22 May 2005  
Yale Center for British Art  
80 Guests

Hors D'oeuvres: Asparagus & Fava Bean Crostini // Hazelnut Shrimp in Endive Spears  
"Carpaccio" of Beef with Allumette of Vegetables // Jicama-Papaya Cold Rolls with Peanut  
Sauce

### **Dinner Menu**

#### **Appetizer**

Oregon Morel, English Pea, Roquefort, and Radish Salad  
...sunflower shoots, bibb lettuce, vidahlia onion vinaigrette

#### **Entree**

Slow-roasted Wild King Salmon with Spinach-Risotto "Fritter", Tiny White Asparagus,  
Burgundy Wine Reduction, and Chive Oil

#### **Dessert**

Molten Chocolate Cake with Earl Grey Ice Cream

Concerts & Harmonies

Coffees & Teas

