

Toque Blanche Cuisine

Chef Michael Watren

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Italian Menu Suggestions**Appetizers****Prosciutto Wrapped Prawns**Prawns Stuffed with Sweet Spring Garlic and Goat Cheese, Served on a Bed of Fresh Baby Spinach, Drizzled with Pesto Vinaigrette**Marinated Calamari and Scallops with Fresh Artichokes and Peppers**Calamari and Sea Scallops Marinated with Lemon and Mustard, Fresh Artichokes and Roast Peppers, Calamata Olive Vinaigrette**Salads**Arugula and Roasted Pear Salad with Walnuts and Parmesan Cheese, Walnut VinaigretteSalad of Grilled Asparagus wrapped in Prosciutto, Field Greens, Red and Yellow Tomatoes, Balsamic VinaigretteSpinach Salad with Mushrooms, Croutons and Warm Lemon DressingCrisp Hearts of Romaine with Hearts of Palm, Fresh Artichokes, Shaved Parmesan and
Garlic-Herb Croutons, Caesar DressingMarinated Orange and Radish Salad with ArugulaOn the Tables: Assortment of Crusty Italian Breads, Olive Oil-Fresh Herb Dipping Sauce**Entrees****Bistecca all Fiorentina**Grilled Sirloin Steak with Olive Oil and Lemon Served with Spinach and Ricotta DumplingsRoast Breast of Free Range Chicken with Porcini Mushroom Sauce
Served with Roast Beet RisottoBeef "Flat Iron" Roulade Marinated in Barolo Wine, Stuffed with Portabelo Mushrooms
Grilled and Carved to Order, Served with Barolo Wine Sauce, Served on Soft Parmesan Polenta**Desserts****Ouefs al a Neige**Poached meringue on a pool of creme anglaise, garnished with fresh berries and tropical fruitWhite Chocolate Mousse in an Almond Cookie Shell, Garnished with Raspberry PureeDark Chocolate Mousse with Espresso Sauce, served in a wine glass, garnished with Molasses Spice Cookies**Fresh Strawberries and Peaches Italian Style**Marinated fresh strawberries and peaches with lemon, orange, Port and white wine,
served in bolla glass, garnished with chocolate dipped biscottiIndividual Chilled Lemon Souffles with Fresh Berries and Chopped Candied Pistachios