



It please s me to present
this p ro p o sa l

Ba t Mitzva h

The Evening

It's Good to See Everyone
all have gathered to greet kyra

The Washington Club
has never looked so vibrant

All Raspberry + Lime
such a sophisticated elegance

Tangerine Candied Salmon
glides by on a gleaming tray

Seated for Dinner
the room is aglow

Flickering Votives
illuminate the guests

Gorgeous Rockfish
buttermut squash chutney

Salimbocca
rolled with duck prosciutto

Such a Wonderful Evening
perfect in every way



Tray Passed Hors d'Oeuvres

please select three

Waterress + Seckel Pear Soup

slightly sherried
en demita sse

Grilled Asparagus Arrows

pastry quiver

Smoked Salmon Ribbon

cucumber round

Port Pouched Pears + Saint André

pocketed in pastry

Bignet d'Artichauts

lemon + lime crème fraîche

Almond + Apricot Wild Rice

gathered in a petite crepe
tied with a chive

Raspberry, Apple + Onion Slaw

granny smiths + sweet vidalia
petite pastry spoon

Two Bite Duck Burgers

shiitake raguût

Exotic Mushroom + Brie de Meaux

truly sumptuous tiny tartlets

Cantonese Orange Dusted Duck

crisp wonton

Szechuan Green Bean Tempura

wasabi soy

Raspberry, Arugula + Gorgonzola

crisp crostini

Tangerine + Lime Candied Salmon

granny smith apple slaw
belgian endive spear

Arancine

crisp orbs of risotto
warm fontina center
fresh basil infusion



Adult Menu One

first course

Elegant Caesar Salad

crisp baby organic romaine leaves,
oversized herbed focaccia croutons
baked in garlic and olive oil
slice of avocado
tijuana don caesar dressing

Unleavened Flat Breads

mediterranean olive tapenade

entrée

Filet of Short Smoked Salmon

roasted com + tomato relish

Grilled Asparagus Arrows

red bell pepper quiver

Fragrant Rosemary Fingering

oven roasted potatoes
sea salt + cracked black pepper crumbs

dessert

Sweet Trio

dark chocolate mousse in chocolate cup
raspberry macaron
petite key lime tartlet





Adult Menu Two

first course

Spring Salad

avocado + fresh pink grapefruit sections
belgian endive leaves + radicchio
toasted chopped walnuts
scissored chives
pink grapefruit juice + walnut oil vinaigrette

Unlabeled Flat Breads

sundrenched tomato olive tapenade

entrée

Saltimbocca!

paillard of hen
rolled with duck prosciutto + sage
herbaceous pinot blanc vinaigrette

Haricots Vert

translucent carrot sautés

Brie de Meaux Whipped Potatoes

rich, creamy + airy
snipped chive confetti

dessert

Raspberry + Pear Tart

buttery crust
lime curd crème



Adult Menu Three

first course

Flowering Garden Salad

edible springtime blossoms
sliced strawberries
frisèe, endive + baby romaine
strawberry balsamic vinaigrette

Unleavened Flat Breads

grilled artichoke tapenade

entrée

Simply Grilled Halibut Filet

gluten free extra virgin olive oil
french sea salt crystals
cracked black peppercorns
zest of lemon

Broccoli Bouquet

steamed emerald green + crisp tender
drizzle of roasted garlic oil

Crispy Little Latkes

dram of crème fraîche
frond of dill

dessert

White Peach Cobbler Melba

raspberry coulis curlicues

Kyra's Awesome Buffet

Matzo Mozzarella Sticks

golden crusted

superstringy

All Beef Kosher Hot Dog

on stick!

smooth mustard + rich ketchup for dipping

All Beef Meatballs

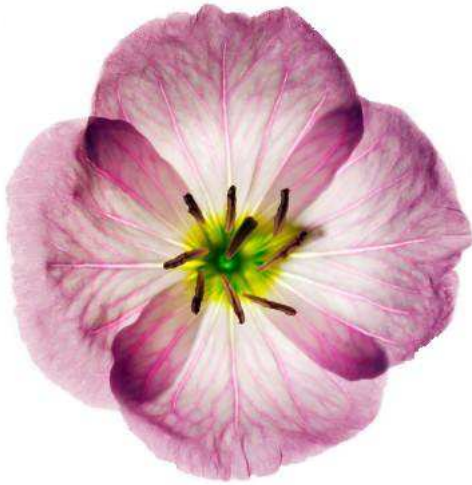
supersecret barbecue sauce

Spring Corn Pudding

individual crocks

Crispy Little Lakes

cinnamon apple sauce



Kyra's Dreams of Chocolate

Smooth

golden crusted

superstringy

All Beef Kosher Hot Dog

on stick!

smooth mustard + rich ketchup for dipping