

## **Dinner Parties for Six**

### **Menu 1**

Arugula and fennel salad with shaved parmesan  
Herb-crusted rack of lamb with fresh mint relish  
Wild rice pilaf with 'confetti' vegetables  
Crème brulee

### **Menu 2**

Winter greens minestrone  
Pan-seared pork chop with mushrooms and Marsala  
Creamy parmesan polenta  
Upside-down caramelized apple tart with vanilla bean ice cream

### **Menu 3 (vegetarian)**

Mixed greens with shallot-sherry vinaigrette  
Tuscan bean soup  
Wild mushroom risotto  
Sautéed broccoli rabe with garlic  
Tiramisu

### **Menu 4**

Fennel and frisée salad with oranges and dried cranberries  
Pan-roasted salmon with red wine, red onion butter & thyme  
Potato and celeriac puree  
Asparagus tips or haricots verts  
Chocolate pots de crème

### **Menu 5**

Haricots verts with creamy balsamic vinaigrette, frisée & tomatoes  
Roast Cornish game hens with vinegar and tarragon jus  
Roasted garlic mashed potatoes  
Chocolate pots de crème

### **Menu 6**

Vegetable samosas with mint and cilantro dip  
Spiced cauliflower with ginger  
Chicken tikka masala (or mixed vegetable curry)  
Basmati rice pilaf with saffron  
Tiramisu

### **Menu 7**

Mixed greens with Dijon mustard vinaigrette  
Braised lamb shanks with red wine and fresh herbs  
White bean gratin  
Garlicky braised kale  
Upside-down caramelized pear tart with whipped cream

**Menu 8**

Leek and watercress soup

Roasted pork loin with apples and brandied pan jus with thyme

Whipped sweet potatoes

Haricots verts with shallots

Bittersweet chocolate truffle cake with vanilla bean ice cream

**Menu 9**

Chickpea cakes with cucumber-yogurt & mixed greens

Provençal chicken stew with leeks, fennel, tomatoes & Pernod

Rouille with garlic toasts

French butter cake with fresh berries & lightly whipped cream