

## **Dinner Parties for Eight**

### **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**

Mixed greens & grape tomatoes with balsamic vinaigrette  
Pan-seared pork chop with mushrooms and Marsala  
Creamy parmesan polenta  
Upside-down caramelized apple tart with vanilla bean ice cream

### **Menu 3**

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 4**

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 5**

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 6**

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 7**

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