



NORTH CAROLINA MUSEUM OF ART RODIN FESTIVAL GALA

Reception

Artichoke Bottoms
Asparagus and Prosciutto wrapped in Phyllo
Crab Cakes with Rémoulade

Dinner Menu

Diver Scallops with Foie Gras Butter
Slow Roasted Tomatoes and Fried Sage

Medallions of Veal with Rich Veal Sauce
English Peas and Shallots, Four Oaks Country Ham and Pappardelle

Maple Banana Compote with Ginger Ice Cream
Crisp Almond Tuile, Caramel Spikes and Dark Chocolate Mignonette

The Catering Company Blend Coffee