



CHRISTMAS MENU

Hors D' Oeuvres

Phyllo Dough Cups stuffed w/ Stone Crab Meat Topped w/ Guacamole
Marinated Mozzarella Balls, cherry tomatoes and basil threaded on Skewers drizzled with olive oil & Balsamic Vinegar Classic Cheese Plate: D'Affinois Tripple Cream Brie, Truffle Gouda Cheese, Oregon Blue-Cheese Rogue with Carre Chèvre a square Goats milk Brie, and a Vermont Cheddar with nuts, grapes, and figs with a basket of Gourmet Crackers & fresh baguette slices.

Dinner

Poached Kumamoto Oysters in Pernod Cream topped w/ caviar and creme fraiche garnished w/ fried Spinach leaves, Cream of Wild Mushroom Soup, Cornish Game Hens on a bed of Israeli Couscous w/ a Cherry Sauce served w/ Mashed Potatoes w/ Celery Root, and Roasted Brussels Sprouts & Cauliflower. Chef Piper's Apple Pie à la Mode or Chocolate Mousse Cake.

Chef Piper

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