

**Foxy's Old Years Night 2009**



~~~~ **Soup** ~~~~

*Roast Breadfruit Vichyssoise with Caviar*

*Chilled breadfruit and leek soup served with a grilled red pepper crème fraiche, and a trio of imported caviars*

~~~~ **Savoury** ~~~~

*Warm Ducking Paté in Puff Pastry*

*Port wine and local sage seasoned paté, served with roast red pepper and calaloo coulis'*

~~~~ **Seafood** ~~~~

*Medallions of Local Lobster*

*Lightly poached in a saffron beurre blanc, and served with a Queen Conch risotto*

~~~~ **Salad** ~~~~

*Hearts of Palm and Jamaican Ackee in a Curried Vinaigrette*

*Served in a crispy fried roti shell with sweet peppers and vine ripe tomatoes*

~~~~ **Entree** ~~~~

*Wild Mushroom and Herb Stuffed Loin of Veal*

*over a roast shallot and Madeira demi-glace, with puréed new potatoes in a garlic pastry shell, zucchini Provançale, and fresh asparagus sautéed in truffle oil*

~~~~ **Dessert** ~~~~

*Strawberry Passionfruit Tart*

*in an almond cookie crust, with a French vanilla sauce*

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*Chilled Grand Marnier in Dark Belgium Chocolate Cups*

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*Coffee or Tea*