

Chocolate Dinner Extraordinaire

Friday, February 1, 2019

Reception 6:30 pm, Dinner 7:00 pm

\$94.50 per person, Wine Flights \$54.00 (optional)

Inclusive of Tax and Gratuity

Castilian Ballroom at The Hotel Hershey

Appetizer

Duck Confit & Foie Gras Chocolate Crepes

*Penn Dutch Pekin Duck Leg Confit, Foie Gras- Duck Mousse,
Ginger-Orange Gastric, Chocolate Crepes, Cocoa Dust*

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Sparkling Rosé Mumm Napa Brut, Napa, California

Soup

Thai Style Coconut White Chocolate Soup

Wild Patagonian Pink Prawns, Forage Mushrooms, Lime Leaves, Essence of Lemongrass

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Riesling St. Urbans-Hof Nik Weis, Mosel, Germany

Salad

Lancaster County Goat Cheese & Chocolate Flan

Local Farm Greens, Orange-Caramel Glaze, Pistachio, Champagne Vinaigrette

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Rosé "Stiegel Rose" Waltz Vineyards, Lancaster County, Pennsylvania

Intermezzo

Strawberry Champagne Sorbet

Entrée

Chocolate-Mole Poblano Swordfish

*Puebla Style Chocolate Mole, Green Chilies & Sweet Corn Tamale,
Sunflower Seed Salsa, Plantains & Queso*

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Malbec Trivento Golden Reserve Malbec, Mendoza, Argentina

OR

Cocoa Crusted PRIME Wagyu Beef Sirloin Filet

Chili-Maple Glazed Baby Carrots, Hen of the Woods, Truffle Chicken Jus

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Cabernet Sauvignon J Lohr "Hilltop", Paso Robles, California

Dessert

Amarena Cherry Profiterole

Praline Crunch Base, Cherry Merlot Reduction, Champagne Espuma, Milk Chocolate Cremeux

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10 Year Tawny Porto Sandeman, Portugal