

# chocolate-covered February in Hershey

## Hor d' Oeuvres

### **Cocoa-Fennel Cured Salmon**

Fennel-Black Pepper Relish, White Chocolate Crème Fraiche

### **Walnut Spread**

Goat Cheese & Red Grapes, Chocolate-Fig Chutney, Baguette

### **Duck Salad**

Chocolate Ginger-Orange Jam

### **Chocolate Braised Lamb**

Pickled Cabbage, Crisp Potato Cup

### **Chicken Mole Empanada**

## Amuse

### **Chilled Cocoa-Chili Prawn**

Gingered Butternut Squash Puree, Toasted Pumpkin Seeds, Pickled Red Onions

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*Terra d Oro, Chenin Blanc/Vlognier Blend, California*

## Appetizer

### **Chocolate Braised Veal Cheek**

House Made Three Cheese Ravioli, Wilted Spinach, Carrot, Chocolate-Curry Sauce

*Argyle, Pinot Noir, Willamette Valley, Oregon*

## Salad

### **Baby Red & Green Oak**

Frisse, Chocolate-Port Wine Poached Pear, Brie Cheese  
Chocolate Almond Brittle, Lemon-Chocolate Vinaigrette

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*Vetiver Bodegas, Ontañon, Rosado Tempranilla, Rioja, Spain*

## Intermezzo

### **Prosecco Blood Orange Sorbet**

## Entree

### **Spiced Cocoa Rubbed Tenderloin of Beef**

Whipped Potatoes with Caramelized Red Onions, Roasted Carrots & Parsnips  
Scallions, Madeira-Chocolate Sauce

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*Daou, Cabernet Sauvignon, Paso Robles, California*

OR

### **Seared Monkfish**

Chocolate-Chorizo Quinoa Cake, Crayfish, Romanesco, Saffron Buerre Blanc

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*Louis Jadot, Pouilly-Fuisse, France*

## Dessert

### **Dark Chocolate Raspberry Torte**

Pink Peppercorn Meringue, Blackberry Merlot Sauce

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*Thorn Hill Vineyards, "Fire" Late Harvest, Petite Sirah, Napa Valley, California*

**February 5, 2016**

**Reception 6:30 pm, Dinner 7:00 pm**

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

**Inclusive of Tax and Grat**

**Castilian Ballroom at The Hotel Hershey**