

RICHARD MYERSON

CPA, CLU, ChFC (& Chef)

A Dinner at the Myerson's

Menu

Passed Hors D'oeuvres

Caramelized Onions on Toast Points
With Shaved Parmesan Cheese, Truffle Oil

Spicy Tuna Tartar
With Sesame Radish Garnish on Wontons

Bruschetta
Of Burrata Cheese, Pesto, Red and Yellow Tomatoes, Aged Balsamic Vinegar

Mexican Sweet and Spicy Fish Cocktail

First Course

Composed Salad
Of Frisée Lettuce, Shitake Mushrooms, Gorgonzola, Avocado, Scallions, and Pine Nuts, Soft Poached Farm Egg, lemon, Soy, and Truffle Vinaigrette

Fish Course

Chilean Seabass with Black Bean Sauce

Main Course

Braised Beef Short Ribs with Bordeaux Reduction

Horseradish Mashed Potatoes with Gremolata

Selection of Imported and Local Cheeses

French Baguette

Dessert

Chocolate Bourbon Croissant Bread Pudding

Vanilla Bean Ice Cream with Caramel Sauce

Chef de Cuisine: Richard Myerson