

**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 and Truffle Oil*

**Spicy Tuna Tartar**

*With Sesame Radish Garnish on Wontons*

**Bruschetta**

*Of Burrata Cheese, Pesto, Red and Yellow Tomatoes, and 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*