FOUR SEASONS HOTEL
Las Vegas

The "MOD '09" Awards Reception Menu

Small Plate Presentation

Thai Beef in a Lettuce Cup
Eggplant and Tofu with Coriander, Honey and Hoisin
Purple Baby Potato with Crème Fraiche and American Caviar
Serrano Ham, Fig Chutney with Manchego Cheese Rolls
Ahi Tuna Nicoise with Haricot Vert, Tiny Tomatoes and Nicoise Olives
Baked Rolls and Bread with Sweet Butter

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Carving Station

Roasted Aged Angus Beef Strip Loin,
Wilted Baby Spinach with Sweet Garlic,
Truffled Red Wine Sauce
Selection of Gourmet Mustards and Creamed Horseradish

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Gourmet Risotto Martini Station

With Shaved Truffle, Exotic Mushrooms, Roasted Roma Tomatoes, Parmesan Cheese, Mascarpone Cheese, Shrimp, Smoked Chicken Breast and Chopped Basil, Served in Martini Glasses

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Action Seafood Station

Pan-Seared Deep Sea Scallops on Creamy Yellow Corn Polenta with Licorice Butter Cream
Seared Lemon Pepper Shrimp on Risotto with Saffron, Roasted Tomato and Asiago Cheese
Chilled Kumomoto Oysters with Sturgeon Caviar, Fresh Lemon and Selection of Sauces
Chilled Seafood Ceviche with Spiced Rum, Tomato, Peppers, and Cilantro in a Shot Glass
Lobster and Potato Salad in a Martini Glass

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Dessert Station

Tiramisu Martini , Apple and Almond Tart, Old Fashioned Chocolate Cake, Vanilla Floating Island with Caramel, Vanilla Cheesecake with White Chocolate Shaving, Lemon Poppyseed Bundt Cake, Fresh Raspberry Compote