



## **Les Marmitons of New Jersey**

September 21, 2004

GUEST CHEFS

**Scott Ubert, Chef de Cuisine**

**Steve Charron, Sous Chef and General Manager**

*davidburke & donatella*

133 E 61<sup>st</sup> Street, New York, NY 212-813-2121

### **APPETIZER**

#### ***Canapes:***

*Fresh scallop in the shell with gazpacho brunoise*

*Truffle chicken salad on Belgian endive*

*Salmon tartare on gaufrettes with tabeko*

### **SALAD**

*Frisee salad with bacon lardoons and poached quail egg*

*Champagne Vinaigrette*

### **INTERMEZZO**

Tomato Basil Watermelon Sorbet

### **1<sup>st</sup> MAIN COURSE**

#### ***Tuna Shabu Shabu***

*Radish Sprouts, Enoki Mushrooms and Lobster Dumplings*

### **2<sup>nd</sup> MAIN COURSE**

#### ***Mustard Crusted Rack of Lamb***

*Polenta Fries, Haricot Verts*

### **DESSERT**

***Raspberry and Lemon Panna Cotta***