

GOOD MORNING GORGEOUS

TEDS FALL 2022 COURSES MENU

FIRST COURSE

- Filet of smoked duck breast with chicory, apple & cranberry
- Gravad Lax, horse radish cream, yellow beetroot & tarragon
- Yellow beetroot, beurre blanc and hazelnut

SECOND COURSE

- FIOCCHI with fontina & bacon, cream sauce, gremolata and pancetta crisp
- Tortellone with porcini mushrooms & truffle

MAIN COURSE

- Cod fish with herbal crust, caponata & Fregola
- Hen from local fields, truffle jus, creme of celeriac and asparagus
- Pumpkin risotto with mushrooms and sage

OPTION: Half lobster with linguine topped with lemon cremolata

OPTIONAL COURSE: CHEESE

- Selection of cheeses

DESSERT

- Dame Blanche Teds style
- Pecan French Toast with cinnamon icecream

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TEDS FALL 2022 BUFFET MENU

STARTERS

- Bread with muhammara
- Taco chips with fresh avo squash

COLD DISHES

- Teds' Caesar Salad with chicken & bacon
- Gravad Lax, horse radish cream, yellow beetroot & tarragon

WARM DISHES

- Warm smoked salmon with egg salad & fennel
- Braised veal 'vitello tonato'
- Cannelloni with veal, bechamel, old Dutch Cheese & bacon flakes
- Short ribs with steamed bimi
- Potato saute with creme fraiche & pecorino

DESSERT

- Brownies with chocolate drizzle & Vanilla cream
- Pecan French toast with blueberries
- Selection of cheeses

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TEDS FALL 2022 WALKING DINNER MENU

TABLE SERVING

- Bread with muhammara
- Gyoza's
- "Dutch" Snack platter, cheese stick, bitterbal

STARTERS

- Teds' Caesar salad with chicken & bacon
- Gravad Lax, horse radish cream, yellow beetroot & tarragon
- Focchi with fontina & bacon, cream sauce, gremolata and pancetta crisp
- Tortellone with porcini mushrooms & truffle

MAINS

- Warm smoked salmon with egg salad & fennel
- Braised veal 'Vitello Tonato'
- Loaded waffle fries with venison stew
- Taco's with pulled beef
- Rillettes of goose with compote of stewed pear

DESSERT

- Pecan French toast with blueberries
- Small cheese plate