



*Our client was hosting an elegant surprise 50th birthday party for her husband in their barn in Langley and wanted to create a menu that featured all of her husband's favorite foods.*

*She told us stories of trips to the White Rock boardwalk for fish & chips, and of Sunday dinners with her Mother in law who would always make traditional Yorkshire puddings.*

*Inspired by the client's love of Campbell's tomato soup Louis created a gourmet teaser to open the menu. "Blue cheese is a must!" so Louis built the salad around a beautifully pungent Stilton cheese. Advised by our client that her husband loved lamb, Louis created a main dish bound to please the birthday boy. Louis decided to cap the evening off with decadent chocolate mouse because after all her hard work our client deserved a treat!*

**Type of Event:** Surprise Birthday Party

**Location:** Langley Barn

**Date of Event:** October 17th, 2010

**Guest Count:** 60 guests

### Menu

#### **Amuse Bouches**

*(Bite sized pieces passed by LGFF staff; 3 pieces per guest.)*

Crispy firecracker salmon

*served with a grey goose currant relish*

Roasted Fig & asiago lollipops

*served with a honey & white balsamic coulis*

Mini Yorkshire puddings

*filled with shaved beef tenderloin and sage glace de viande*

#### **Plated dinner**

##### ***Teaser***

Roasted chianti tomato veloute served in demi tasse

*garnished with a pesto straw*

##### ***Premier Plat***

Tangy autumn greens with a tamari roasted walnuts & dried cherries

*Stilton cheese & scallion vinaigrette*

##### ***Plat Principale***

Seared sirloin of lamb brushed with truffle oil

*served with sweet lavender potato pave & buttered vegetable julienne*

##### ***La Surprise Sucre***

Milk chocolate mousse quenelle drizzled with a warm chocolate

*served with a tart semi fredo raspberry pure & vanilla bean pod creme chantilly*

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