

# fall

\$110 per person + tax and gratuity

sofitel LA

## passed hors d'oeuvres

- » roasted pears with prosciutto
- » wild mushroom risotto croquettes
- » turkey and cranberry sandwiches

## appetizer

- » wild mushroom ravioli with porcini sauce

## soup

- » wood-roasted butternut squash soup with apples

## entrées

- » salmon with parsnip mousse, crosnes and juniper sauce
- » roasted pheasant with root vegetables and merlot reduction

## dessert

- » spiced chocolate cake with green-tea cream and pear sorbet
- » lavazza regular and decaffeinated coffee
- » harney & sons teas
- » assorted sodas

