



LITTLE BIRDS :: JUNE

[CHARCUTERIE]

Marinated Goat Cheeses & Poultry

fresh goat chevre with spicy peach preserves | chicken & duck sausages
with shaved fennel | quail liver mousse with sherry | squab paté with chili syrup

[APPETIZER]

Chilled Sweet Corn Bisque

with oven dried tomatoes

[SALAD]

Marinated Quail on Field Lettuces

with summer berry vinaigrette

[ENTREE]

Pink Pilaf & Mushroom Stuffed Duck

with Musketel Pan Ju

Tomato & Chard Gratin

[DESSERT]

Dark Chocolate Tart with Lavendar Cream

chilled zabajone & fresh fruit

sonya coté

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