

**Winter Sample Menu**  
**JP Fine Foods LLC**

**Passed Hor D' Oeuvres**

Ossetra Caviar | Buckwheat Blinis | Creme Fraiche | Dill

Butter Poached Lobster Bites | Tarragon | Lemon

Roasted Pork Tenderloin | Cornbread Cracker | Apple Chutney

Endive | Herb Goat Cheese | Hazelnut

**Soup Course**

Winter Gold Soup | Butternut Squash | Potato | Leek

**Fish Course**

Seared Black Sea Bass | Confit of Purple Potato and Carrot Coins | Roasted Green Beans |  
Artichoke Puree | Lemon Foam | Basil Gel

**Salad Course**

Endive | Radicchio | Escarole | Winter Spiced Walnuts | Cameo Apple | Roquefort Blue | Red  
Wine Vinaigrette

**Intermezzo**

Lemon Sorbet

**Entree**

Whole Roasted Fillet Mignon | Potato Parsnip Horseradish Puree | Wilted Baby Spinach | Red  
Wine Demi Glaze

**Dessert**

Chocolate Lava Cake | Fresh Vanilla Bean Whipped Cream | Raspberry

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Please note this is a sample menu from a past event. All ingredients are sourced seasonally, as a result all items may not be available. Please contact JP Fine Foods for custom menus.