

CRAFTING A MEMORABLE DINING EXPERIENCE MENU FOR A SPECIAL OCCASION

BMIH4002 ASSIGNMENT 2 MENU ENGINEERING
OANA- NICOLETA STANCILA
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APPETIZERS AND SNACKS

ruffled Mushroom Velouté	£7
Goat Cheese Stuffed Dates with Balsamic	£6
Glaze	£6
(Toasted Brioche Herbst and Herbst, 2013)	£6
Port Wine Reduction	£7

SOUP AND SALAD

Chive Garnish	£7
Heirloom Tomatoes	£6
Balsamic Reduction	£6

MAIN COURSES

Pan-Seared Duck Breast with Orange	£5
Gastrique	£8
Roasted Asparagus	£6
Red Wine Reduction	£9
Lemon Zest	£5
Confit Duck Leg with Wild Berry Demi-Glace	£7
Squid Ink Pasta	£7

VEGETARIAN OPTIONS:

Parmesan Crisps	£4
San Marzano Tomato Sauce	£4
Arborio Rice (Kummer, 2007)	£3

SIDE DISHES

Olive Oil Drizzle	£5
Hand-Cut Potatoes	£5
Parsley	£4
Lemon Zest	£6

DESSERTS

Mascarpone Mousse	£5
Vanilla Bean Crème Anglaise (Chesterman, 2003)	£5

BEVERAGES

Olive Brine	£5
Vanilla Ice Cream	£5
(Orange Twist Holland, 2015)	£4
Lavender Syrup	£6
Chardonnay	£5
Merlot	£5
Prosecco	£5

REFERENCES

Chesterman, L., 2003. Flavourville. ECW Press.
Kummer, C., 2007. 1001 Foods to die for. Andrews McMeel Publishing.
Herbst, R. and Herbst, S.T., 2013. The New Food Lover's Companion. Sourcebooks, Inc..
Holland, M., 2015. The World on a Plate: 40 Cuisines, 100 Recipes, and the Stories Behind Them. Penguin.

Thank you for choosing us for your special occasion. We appreciate your support during your culinary journey with us.

