



## *The Olsen Lobsterfest Invitational Dinner*

### *American Caviar & Frozen Vodka*

HACKLEBACK CAVIAR SERVED WITH A BLINI AND A GARNISHMENT OF CHOPPED RED ONION, CRUMBLED HARD BOILED EGG, PARSLEY, CAPERS ACCOMPANIED FROZEN GREY GOOSE VODKA



### *Lobster Bisque Soup*



### *Beausoleil French Oysters & Littleneck Clams*

OYSTERS ROCKEFELLER & BAKED CLAMS WITH FENNEL BUTTER



### *Peach & Passion Fruit Granita*



### *Whole Maine Lobster*

SERVED WITH FENNEL SALAD, LEMON RISOTTO, MUSHROOM & TRUFFLE RAVIOLI, DRAWN BUTTER OR LEMON GARLIC MAYONNAISE, TOMATO, COGNAC & BUTTER DIPPING SAUCE



### *Chocolate Marquise*

SERVED WITH HOUSE-MADE RASPBERRY SORBET



### *Coffee & Speculoos*

THE HISTORIC **Elk** MOUNTAIN HOTEL

FRIDAY 1ST OCT 2010