

# *French Bistro*

(Lunch or Dinner)

## Hors d'oeuvres

Mélange of Greens with Pistachio Crusted Chevre,  
Shaved Pears, and Vine Ripe Tomatoes in a  
Champagne Vinaigrette

## First Course

Quiche aux Champignons  
Oignons ala Roquefort

## Main Course

Chicken & Asparagus Crepes in a Sherry Cream  
Sauce with Crème Fraiche

## Dessert

Hot Chocolate Molten Soufflé with  
Raspberry Basil Coulis

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# *Under the Tuscan Sun*

(Lunch or Dinner)

**Hors d'oeuvres**  
Bruschetta ala Toscana

**First Course**  
Italian Dinner Salad with Roasted  
Red Pepper Vinaigrette

**Main Course**  
Ricotta Gnocchi with Bolognese Sauce  
Pollo Capriccioso Napoleon with  
Wild Mushroom Risotto

**Dessert**  
Fresh Berries with Zabaglione

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# *Wine & Chocolate Challenge*

(Lunch or Dinner)

## **First Tasting**

Chocolate Covered Strawberries  
Brachetto Vino Spumante  
Castello del Poggio

## **Second Tasting**

Chocolate Linguini with Berry Medley  
Haywood Cabernet Sauvignon 2001

## **Third Tasting**

Chicken Mole with Chipotle Sauce over Cilantro Rice  
La Vielle Ferme Rhone Valley 2001

## **Fourth Tasting**

Hot Chocolate Molten Soufflé with  
Raspberry Basil Coulis  
Bonny Doon Vineyard Framboise

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# *Champagne Wishes*

## *Breakfast*

(Breakfast or Brunch)

### Hors d'oeuvres

Fresh Squeezed Orange Champagne Mimosas  
French Roast Coffee

### First Course

Heart-Shaped Dried Cherry and  
Chocolate Chip Scones with Whipped Walnut Butter  
Pear & Ricotta Blintzes with  
Spiced Maple-Butter sauce

### Main Course

Sweet and Spicy Bacon  
Crème Brule French toast  
Build Your Own Omelets

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