

# Anaheim White House Champagne Brunch

## ~ First Course ~

**Donna Karan Pacific Calamari**  
Sautéed calamari steak and a dash of Italian  
grappa with capers over capellini pasta

**Walter Nudo Ravioli**  
Ravioli stuffed with a Italian cheeses in a  
Porcini mushroom sauce

**Pasta e Fagioli Soup**  
Customary preparation with Italian sausage,  
pasta & cannellini beans

**Caesar Salad Ariana**  
Romaine hearts tossed with Caesar dressing

**Ferragamo Ahi Tuna Tartare**  
Fresh Hawaiian Ahi tuna, finely chopped  
served with a mildly spiced dressing

**Shrimp Ravioli**  
Pasta sheets filled with a shrimp mousse served  
with a citrus beurre blanc

**C. Klein Gnocchi al Pomodoro**  
Our Family Recipe of delicious flour & potato  
dumplings served in a tomato beurre blanc

**St. John Greens**  
Mesclun greens tossed with a passion fruit  
vinaigrette

**Seafood Ravioli Soup**  
Lobster ravioli immersed in a seafood broth

**Escargot Dior**  
Bourgogne snails baked with garlic & herbs in  
Pernod flambé

## ~ Entrees ~

**Eggs Florentine**  
Poached eggs and spinach atop English  
muffin topped with Hollandaise

**Zegna Rigatoni Formaggio**  
Large tube pasta tossed in with melted Grana  
Padana Parmesan, sautéed bacon

**Versace Tilapia**  
Costa Rican Tilapia presented in a Cognac,  
saffron and seafood infusion

**Vuitton Grilled Chicken Caesar**  
Romaine hearts with Parmesan, Caesar  
dressing & grilled chicken

**C. Klein Cannelloni Con Pollo  
Ricotta**  
pasta sheets filled with chicken, ricotta cheese  
& herbs with a tomato sauce

**Veal Armuni**  
Tender thin sliced veal rack, sautéed in a sage  
& Porcini mushroom sauce

**Romo Gigi Salmon Choclat**  
Poached salmon served atop white chocolate  
mashed potato puree

**Fendi Omelet al Formaggio**  
omelet made with fresh seasonal vegetables and  
Asiago cheese served with roasted potatoes

**Cartier Tenderloin of Pork**  
Eastern pork tenderloin sliced, grilled and served  
with a green peppercorn sauce

**Dolce Gabbana Sand Dabs**  
Delicate whitefish fillets lightly breaded in a  
light lemon beurre blanc

**Prada Insalata Caprese**  
Sliced Buffalo mozzarella, red onions &  
tomatoes in a Modena balsamic vinaigrette

**Vuitton Panino di Pollo alla  
Parmigiana**

French Baguette with chicken parmesan,  
romaine and fresh tomatoes

**Ferré Beef Tri-Tip**  
Oven roasted Beef Tri-Tip presented with a  
Fresh herb demi glace

**Armuni Manzo Brasato**  
Braised Boneless Short Ribs in a Cabernet sauce  
touched with horseradish

## ~ Dessert ~

(Guest selects one)

**Profiterdes**  
Puff pastry globes with Crème Anglaise,  
topped with chocolate ganache

**Apple Tart**  
Baked puff pastry with a thin layer of almond  
paste, topped with sliced green apples