

*Full Moon*

*\*gluten free\**

*Birthday Dinner*

*March*

*\*\*\* Serving 22 guests \*\*\**

*\*\*\**

*A Gluten-Free Menu*

**HORS D'OEUVRES in the GARDEN**

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*Canapé of Smoked Trout,  
Endive & Capers*

*Sunflower Seed Pâté  
Rice Crackers & Dijon*

*Sparkle Chard Tart  
Pecorino & Pine Nuts*

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*Trout Caviar Be-Speckled  
Deviled Eggs*

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*Scallops Ceviche*

**FULL MOON DINNER BUFFET**

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*Chicken & Veggie Tagine  
with Apricots & Almonds*

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*Myriad of Veggie Tagine  
with Apricots & Almonds*

*Exquisite Quinoa Pilaf*

*Oranges & Olive Salad*

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**DESSERT**

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*Maple-Cardamom Macaroon Tartlets  
NC Berries & Whipped Coconut Cream*

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*“Amuse-bouche”  
NC Blue Cheese & Almond Surprise*

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