



## **“SPIRITED” DINNER PARTY**

Just because you're an adult doesn't mean you can't enjoy a fun, spooky, Halloween (and we don't mean living vicariously through stealing your kid's trick-or-treats!) and All Saints' Day. These are festive autumn holidays that lend themselves perfectly to a themed dinner party, from ghoulish cocktails through to ghastly desserts! Enjoy delicious, gourmet fall fare with a spooky twist -- sophisticated, but with tongue planted firmly in cheek.

### Cocktail Time

'Spooky' crudite

*Dark fruits (grapes, plums, figs) + veggies, orange cheese, black bread, etc.*

Black sesame-crust seared salmon bites

*with soy-mustard dip*

Thai red curry 'devilish' eggs

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### Appetizers (Choose 1)

Carrot-ginger soup

*with balsamic reduction “spider web”*

Homemade pumpkin ravioli

*sage brown butter and fried sage leaves*

Halloween salad

*radicchio, microgreens, black olives, orange, fennel, pumpkin seed-pomegranate vinaigrette*

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### Pasta Course -- (Choose 1)

Black risotto

*with calamari and chives*

Nero di seppia tagliatelle

*with spicy seafood sauce*

Fideus with squid ink

*smoked paprika-saffron aioli, herbs*

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### Main course (Choose 1)

Seared scallops with champagne sauce

*“Halloween” caviar, citrus cauliflower, mixed autumn vegetables*

Roast pork in cider with apples and delicata squash

*“scream” beans and “ghostly” potato puree*

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### Dessert (Choose 1)

Halloween dessert bar

Blackout cake

*blood orange sorbet, dark chocolate sauce, meringue “bone” cookie*

Pumpkin cheesecake

*pepita bark, chocolate glaze*

“Blood and wine” pomegranate pavlova

*creme chantilly and witch's finger*