American Control Conference
National Air and Space Museum
Washington, DC 2013

MENU

At The Bar

Mixed Nuts
an assortment of roasted almonds, cashews, pecans, and macadamia nuts

Passed Hors D’oeuvres

Tuna Cornettes
savory cones filled with tuna tartar and a dollop of crème fraîche

Lobster Lollipops
rich lobster mousse blended with fresh herbs dipped in a
light tempura batter served with a tomato-tarragon aioli

Maryland Crab and Corn Soup
served in a demi tasse cup

Beef Tataki
loin of beef seared to a medium rare sliced thin with Ponzu vinaigrette on an endive spear

Chorizo Flatbreads
grilled flat bread topped with Spanish Chorizo,
sweet and hot peppers and Aurricho provolone cheese

Chicken Tartlet
seared chicken, Vidalia onions, Macoun apples with curry essence in a phyllo cup

Cauliflower Espuma
topped with Sturgeon caviar

Wild Mushroom Quiche Diamonds
wild mushrooms and fresh herbs baked in creamy custard on a flaky pastry crust
At The Buffet

**Colorado Roast Aged Tenderloin of Beef**
roasted Black Angus filet rolled in Meaux mustard and cracked black pepper
served with crispy Tobago onion strips, assorted cocktail rolls,
béarnaise sauce and horseradish cream

**Chicken Primavera**
with julienne of spring vegetables and fontina cheese, served on a bed of lemon pistachio risotto

**Goat Cheese and Scallion Ravioli**
with black olive pesto sun-dried tomato sauce

**Vegetable Tart**
flaky pastry tart filled with a light custard and spring vegetables to include,
red and yellow peppers, carrots and broccoli

**Corn Soufflé topped with BBQ Shrimp**
sweet corn soufflé with mild poblano chiles baked until golden brown

**Sugar Snap Peas, Crisp French Beans and Asparagus Spears**
with a lemon aioli sauce
Pizza Station

Hearth Baked Pizzas accompanied by a variety of different beers

~tomato, basil and Mozzarella

~mushroom, arugula and goat cheese pizza

~smoked salmon with red onions and dilled crème fraîche

~beef short rib with smoked Gouda

~duck confit, Brie and spring onions

Antipasti Primi Piatti

Artfully arranged Italian delicacies to include: prosciutto, bresaola, culetello, coppa and soppressata, assorted rustic breads, artichoke hearts, braised endive, cremini and Portobello mushrooms, marinated olives, fresh mozzarella and basil roulade, stuffed mini peppers, oven cured tomatoes, broccoli rabe with chili and lemon

Tapas Tapenade

caramelized onion, pesto roasted tomato and roasted eggplant toppings, served with herbed bread rounds
**Dessert Buffet**

*Creation by Chef Laurent Lhuillier*

*2005 National Team Pastry Champion Gold Medal Winner*

*2006 US World Team Captain Bronze Medal Winner.*

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**Arabica Cake**

coffee sponge, pecan crisp, praline cream, caramelized pecan halves and chocolate coffee mousse with a chocolate velvet finish spray

**Lemon Curd Cake**

with powdered sugar topped with blueberry sauce

**Trio of Crème Brulee**

classic vanilla bean, ginger, and mango crème brulee served in demitasse cups and garnished with fresh raspberries, crystallized ginger, and pineapple sorbet

**Carrot Cake Squares**

carrot sponge cake with cream cheese icing

**Tiramisu Coffee Éclair**

coffee flavored tiramisu served in choux pastry

**Miniature Citrus Mirror**

almond sponge, citrus cocktail mousse with a clear mirror glaze

**Chocolate Discs**

filled with dried fruit and nuts

**Constellation Crispy Bars**

Homemade Rice Krispy treats

**Assorted Filled Macaroons**

a variety to include: pistachio, chocolate, lemon, coffee, and raspberry

**Coffee Bar**

roasted coffee with whipped cream, chocolate chips, brown sugar, fresh dairy cream and cinnamon sticks