



# THREE COURSE PLATED DINNER

## *Starters*

### HARVEST SALAD

*WITH ROASTED BUTTERNUT SQUASH, PERSIMMONS, POMEGRANATES, GOAT CHEESE & CANDIED PEPITAS IN A CRANBERRY VINAIGRETTE*

OR

### APPLE, PECAN, FETA AND SPINACH SALAD

*TOSSED IN A BACON VINAIGRETTE*

OR

### CHEF'S SEASONAL SOUP

## *Sides*

*(CHOICE OF TWO)*

WHITE CHEDDAR & TRUFFLE MASHED POTATOES

ROASTED VEGETABLE MEDLEY WITH SAGE AND BROWN BUTTER

QUINOA & ROOT VEGETABLE STUFFED PORTABELLA MUSHROOMS

CRANBERRY WILD RICE PILAF

PANCETTA ROASTED BRUSSELS SPROUTS

## *Entrées*

(CHOICE OF TWO)

*\* INCLUDES HOUSE-MADE ROSEMARY CRANBERRY BREAD, WHIPPED BUTTER \**

**BUTTERNUT-KABOCHA SQUASH LASAGNA**  
*WITH ARTICHOKE, MUSHROOMS & SPICED PECANS SMOKED APPLE AND  
MESQUITE HONEY SMOKED AIRLINE CHICKEN OR TURKEY BREAST*

**MACADAMIA NUT CRUSTED SOLE IN LIME BUTTER**

**PAN SEARED SEA BASS WITH MANGO SALSA**  
ADD \$5 PER PERSON

**TRADITIONAL BEEF WELLINGTON WITH BRANDY PEPPERCORN SAUCE**  
ADD \$5 PER PERSON

**HERBS DE PROVENCE ENCRUSTED PRIME RIB**  
ADD \$5 PER PERSON

## *Desserts*

(CHOOSE ONE)

**DARK CHOCOLATE GANACHE TART**  
*DARK CHOCOLATE GANACHE TART WITH SWEET POTATO ICE CREAM, SALTED  
BUTTERSCOTCH, CINNAMON SUGAR, CRISPY SWEET POTATO STRAWS*

**LEMON OLIVE OIL CAKE**  
*LEMON OLIVE OIL CAKE WITH LEMON CURD, SWEET MASCARPONE CREAM,  
BLUEBERRY COMPOTE FRESH SEASONAL BERRIES*

**AWARD WINNING CHEESECAKE**  
\*\*ASK FOR CHEFS SEASONAL OPTIONS \*\*

**BUTTERSCOTCH BUDINO**  
WITH DARK CHOCOLATE GANACHE

