

Dinner Menu
Plated Four Course
October 2009

Salad Course

Local arugula and spinach salad

With warm gorgonzola fritter, shaved asparagus, dried strawberries, spiced pecans, pear chip, balsamic reduction and pear vinaigrette

Second Course

Seared Sea scallop

Over butternut squash puree, brown butter sauce and pistachio-basil oil

Third Course

Grilled Filet Mignon

Over duck fat roasted Yukon gold potatoes, grilled asparagus, wild mushroom ragout and red wine jus

Dessert

Apple tart tatin

Served with vanilla bean anglaise, lemon scented crème fraiche and pecan praline

Breads

Freshly baked Parker-house rolls
with garlic-herb butter

Beverages

The best sweet tea ever
Lemonade

Coffee upon request