



Winter Plated Dinner Menu

AS GUESTS ARRIVE ~ PASSED CANAPÉS

*Premium Sweet Lump Crab Bound with Roast Tomato Crème Fraiche
Served with a Hint of Lemon Zest & Fresh Chive*

...Presented in Chilled Shot Glasses with a Bamboo Fork/Pick

Peppered Smoked Trout & Cucumber Benedictine on Toasted Focaccia Planks



LOCATED ON BAR

Triple Cream Brie with Fresh Strawberries & Crispy Fried Sage Leaves



PLATED DINNER

Served Salad

*Composed Salad of Curry Caramelized Pear with Peppered Goat Cheese, Frisée & Baby Spinach
...Served with a Warm Sourwood Honey Country Ham Vinaigrette*

Smoked Gouda Corn Bread & Sweet Milk Rolls with Butter



Served Entrée

*Garlic Grilled Filet of Beef with a Valhalla Late Harvest Alicante Bouschet Reduction
...Accompanied by Caramelized Onions, Scalloped Potatoes, Braised Parsnips & Roast Asparagus*



Dessert

Mini Chocolate Hazelnut Tortes

Fair Trade European Coffee Service

