
September

Four-Course Experience

Course One

Choice of one of the following:

Mussel Saganaki

Mussels simmered with tomato, bell peppers, garlic, feta, fresh herbs, and olive oil. Served with toasted sourdough baguette.

Maple Bourbon Steak Bites

Bacon-wrapped steak bites finished with a maple bourbon glaze.

Course Two

Autumn Orchard Salad

Arugula, crisp apple, toasted walnuts, red onion, goat cheese and dried cranberries. Drizzled with honey yogurt dressing.

Course Three

Choice of one of the following:

Tuscan Stuffed Chicken

Chicken breast filled with spinach and ricotta. Finished with white wine, lemon, and tarragon cream.

Woodland Peppercorn Striploin

8 oz grilled New York striploin. Served with portobello mushroom and peppercorn sauce.

Five-Spice Duck Confit

Braised duck leg confit served with star anise, cinnamon, shallot, and five-spice coconut curry.

Sicilian Swordfish

Grilled marinated swordfish skewers served with lemon, garlic, oregano, parsley, chili, and olive oil salmoriglio.

Course Four

Salted Caramel Bread Pudding

Warm French bread pudding, toasted pecans, and salted caramel icing.

\$65.00