



4 COURSE WINE PAIRING EVENT!!

THURSDAY NOVEMBER 15TH

\$70 A PERSON ALL INCLUSIVE!!

RESERVE YOUR SEAT NOW!!

6PM SEATING , 8PM SEATING

BAKED BRIE

**SMOOTH MILD CHEESE WRAPPED IN PUFF PASTRY TOPPED WITH STRAWBERRY SAUCE
SERVED WITH ASSORTED FRUIT, CRACKERS, GARNISHED WITH HONEY ROASTED PECANS**

ORCHARD SALAD

**FIELD OF FRESH ARCADIAN LETTUCE, RED DELICIOUS APPLES, PEACHES, DRIED CHERRIES,
GORGONZOLA CHEESE, APPLE CIDER VINAIGRETTE**

CHOICE OF ENTREE

HARVEST CHICKEN

**PAN SEARED FRENCHED CHICKEN BREAST SLICED AND LAYERED WITH BUTTERNUT
SQUASH RAVIOLIS TOPPED WITH A SUNDRIED TOMATO AND SAGE CREAM SAUCE, SERVED
WITH CANDIED SWEET POTATO MASH AND GARLIC ROASTED ROOT VEGETABLES.**

FILET MIGNON

**FLAME GRILLED TO MEDIUM RARE SERVED OVER A MARINATED PORTOBELLO MUSHROOM
TOPPED WITH BLISTERED HEIRLOOM TOMATOES AND ONIONS DRIZZLED WITH A CABERNET
REDUCTION SERVED WITH BAKED POTATO AND GARLIC ROASTED ROOT VEGETABLES**

ROMANOV CREME

**SWEET CUSTARD, LAYERED WITH BLUEBERRIES, RASPBERRIES, STRAWBERRIES TOPPED
WITH WHIPPED CREAM GARNISHED WITH A CHERRY**