

October 14th Dinner on the Lake

Chef Selected Amuse

1st course

Aged Chevre Tasting

Pistachio Butter, Wild Violets, Micro Herbs, Candied Pistachios Lemon Vinaigrette

2nd course

Caprese Salad of Sheeps Milk Burrata, Heirloom Tomato, Arugula and Assorted Basil
100 Dollar Olive oil, Pinot Noir- Balsamic Syrup

3rd course

Thai Style Pumpkin Soup,
Lobster – Shitake Mushroom Compote, Red Curry, Pumpkinseed Oil

Or

Fresh Corn "Cappuccino"

Lobster – Corn Succotash Smoked Chili Oil, Micro Cilantro

4th course

Grilled Prawns and Wild Boar – Jalapeno Sausage
Stoned Ground White Cheddar and Wild Green Grits,
Baton of Benton Artisan Bacon
New Orleans Style "Gumbo Broth"

5th course

Vanilla and Buttermilk Panna Cotta Strawberry Rose – Gelee, strawberry Sorbet Anise Shortbread

Vegetarian Notes: Soup served with seared Asparagus – Corn Succotash
Entrée served with Dandelion, Swiss Chard, Turnip and Mustard Greens. Prawns, Sausage and Bacon will be omitted