

Dinner for Four



at

Fawn Lake

C O U N T R Y C L U B

Menu

Appetizer

Gruyere & Swiss Fondue:
artisan crostini, pretzel bites, cured meats,
seasonal fruit, roasted vegetables, gherkins

Soup or Salad

Roasted Butternut Squash Bisque:
toasted pepitas, crème fraiche

Baby Arugula:
roasted pear, candied pecans, shaved
parmesan, crispy prosciutto and a champagne
dijon vinaigrette

Main Course

YOUR CHOICE OF

Pan Seared Halibut:
lemon beurre blanc, saffron rice stir fry

Roasted Airline Chicken:
wild mushroom sauce, parmesan risotto,
seasonal vegetables

Filet Au Poivre:
red wine demi, boursin whipped potatoes,
grilled asparagus

Dessert Trio

Salted Caramel Cheesecake:
vanilla crumble

Chocolate Torte:
espresso whipped cream

Apple Streusel Coffee Cake:
caramel drizzle

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Enjoy dinner for four in The Cove dining room at Fawn Lake Country Club. Chef Patrick Flanagan has created a special menu just for us and their Sous Chef Tritan Chaplain will be there to prepare this special meal for you and your guests.