



## *Autumn at the Chef's Table*

### ***Arrival***

*Lamb Gyro Flatbread with Tzadziki Sauce*

### ***Amuse Bouche***

*Goat Cheese Wonton with Tomato and Basil*

### ***First Course***

*Sugarcane Skewered Sea Scallops with Mayan Vegetable Salad and Spiced Corn Sauce*

### ***Second Course***

*Plank Roasted Salmon with Wild Mushrooms*

*Warm Spinach Salad with Applewood Smoked Bacon Vinaigrette*

### ***Third Course***

*Grilled Shitake Mushroom & Manchester Farms Quail Breast Napoleon*

### ***Fourth Course***

*Oak-Roasted Venison Chop with Mashed Sweet Potato and Balsamic Sauce*

### ***Fifth Course***

*Selection from our Signature Mini Indulgences...*

*Key Lime Pie, Old-Fashioned Carrot Cake, Pecan Pie with Vanilla Mousse,*

*Mocha Macchiato, Rocky Road, Chocolate and Peanut Butter Mousse,*

*Pumpkin Pie with Ginger Snap Crust or Market Fresh Fruit*