



MODERN ELEGANCE CULINARY EXPERIENCE FALL MENU 2019

Select 1 option from each category

SALAD/STARTER

Autumn Greens

Mixed greens, Sliced Apple, Candied pecans, Fresh Gorgonzola, Dried Cranberries, **Honey Mustard Vinaigrette**

Beet & Orange Salad

Red Beets, Orange Slices, Fresh Goat Cheese, Red Onion, Baby Arugula, **Orange Vinaigrette**

Roasted Sweet Potato Salad

Roasted Sweet Potato, Kale, Dried Cranberries, Toasted Walnuts, Fresh Goat Cheese, **Apple Cider Vinaigrette**

Pumpkin Chili

Shredded Chicken, Sweet Sugar Pumpkin, Spicy Chipotle Pepper, Sour Cream, Cilantro



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ENTREE

Cider Braised Pork Tenderloin

Crisp Apples, Whipped Yukon Potatoes, Honey Balsamic Glazed Carrots, Braising Gravy

Mushroom, Spinach, Leek Pasta

Freshly Hand-Made Fettucine, Roasted Garlic Sauce

Lobster Ravioli

Lobster and Ricotta Ravioli (OCP), Fresh Shrimp, Shallots, Limoncello cream sauce, Freshly Grated Parmesan, Lemon Zest, and Parsley

Pan Seared Beef Tenderloin

Oyster Mushroom Risotto, Porcini Mushroom Beurre Blanc, Onion Frites

Sausage Bacon Stuffed Squash

Acorn Squash, Shallot, Mushroom, Parmesan, Brown Butter Sage Sauce



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DESSERT

Whipped Pumpkin Pudding

Caramel Whipped Cream, Cinnamon Crumble

Caramel Apple Cheesecake

Dulce de Leche Caramel Cheesecake, Apple Butter Mixture,
Whipped Cream

Seasonal Creme Brulee

White chocolate, Cranberry, Sugared Mint Garnish