

~ **THREE-COURSE DINNERS** ~

*Dinner Selection Includes*  
*Choice of Appetizer, Soup or Salad, Entree and Dessert*  
*Freshly Baked Rolls and Sweet Creamery Butter*  
*Iced Tea and Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Herbal Teas*

**APPETIZER SELECTIONS**

**Grilled Italian Sausage and Penne Pasta**

*Sun-Dried Tomato, Broccoli Greens, Nicoise Olives, Pesto*

**Bourbon Wood Smoked Salmon**

*Toasted Bagel, Capers Berries, Sliced Egg, Red Onion*

**Sauté of Shrimp "Shrimp and Grits Style"**

*Mushroom Grit Cake, Bourbon Gravy, Country Ham*

**SOUP SELECTIONS**

**Sun-Ripened Roma Tomato and Beefsteak Bisque**

*Basil, Mozzarella Crisp*

**Midwest Harvest Corn Chowder**

*Chardonnay and Country Ham Cream*

**Potato, Chicken and Locally Harvested Shiitake Mushroom Soup**

*Bacon, Roasted Apple*

**Cream of Broccoli Soup**

*Parmesan Crisp, Sun-Dried Tomato Crustini*

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**SALAD SELECTIONS**

***Mesclun Field Greens including Locally Harvested Baby Greens***

*Pecan Brittle, Cranberry Vinaigrette*

***Chopped Caesar Salad***

*Green Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing*

***Limestone Bibb Lettuce Salad***

*Goat Cheese, Sliced Orange Segments, Toasted Pistachio, Citrus Vinaigrette*

***Shaved Country Ham, Artichoke Salad***

*Cantaloupe, Basil, Cocktail Onion, Toasted Pine Nuts*

***Grilled Pineapple and Smoked Bacon Salad***

*Mixed Greens, Croutons, Bacon Vinaigrette*



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**ENTRÉE SELECTIONS**

**SEAFOOD**

***Tangerine Glazed Filet of North Atlantic Salmon***

*Fingerling Potatoes, French Green Beans, Toasted Almonds, Citrus Reduction*

***Pan Roasted Pacific Halibut***

*Baby Vegetables, Chardonnay Burre Blanc, Herbed Grits*

**CHICKEN**

***Kentucky Chicken Cordon Bleu***

*Stuffed with Country Ham and Swiss Cheese, Orzo Pilaf, Mushroom Bordelaise Sauce*

***Boneless Breast of Chicken***

*Stuffed with Baby Spinach, Sun-Dried Tomatoes and Portobello Mushrooms, Bourbon Glaze*

***French Cut Breast of Chicken***

*Boursin Cheese Risotto, Cognac Wild Mushroom Ragout*

**BEEF/PORK/LAMB**

***Grilled Filet Mignon of Beef***

*Country Mashed Red Skin Potatoes, Baby Vegetables*

***New York Strip Steak***

*Herb Roasted Potatoes, Sautéed Mushroom Medley*

***Grilled Sorghum and Bourbon Grill Pork Tenderloin***

*White Cheddar "Mac" and Cheese", Apple Puree, Green Beans and Corn*

***Rack of Lamb***

*Yukon Potato Puree, French Green Beans, Apple Mint Reduction*

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**DUET ENTRÉE SELECTIONS**

***Seared Medallion of Beef Tenderloin and Roasted Salmon***

*Sauce Vin-Rouge, Yellow Pepper Coulis*

***Filet Mignon and Tangerine Roasted North Atlantic Salmon***

*Crimini Mushroom Stew*

***Boneless Breast of Chicken Francaise and Broiled Halibut***

*Citrus Buerre Blanc*

***Duet of English Thyme Roasted Filet Mignon and Maryland Crab Cake***

*Shallot-Caper Butter, Old Bay Aioli*

***Medallion of Beef Tenderloin and Egg Dipped Chicken Breast***

*Bourbon Reduction, Fried Capers, Chardonnay Cream*

***Duet of Filet Medallion with Bleu Cheese Butter and Choice of  
Three Garlic Grilled Shrimp, Grouper, Scallops, or 6 oz. Lobster Tail***

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**DESSERT SELECTIONS**

***Chocolate Cappuccino Cup***

*Mocha and Tuaca Mousse, Shortbread Cookies*

***Hazelnut Dacquoise***

*Roasted Banana, Vanilla Bean Chiboust*

***Red Currant Mousse Bombe***

*Smoked Dark Chocolate Sauce, Pistacio  
Florentine*

***Key Lime Tartletes***

*Citrus Tuile, Coconut Sesame Cream*

***Cinnamon Caramel Cannolis***

*Toasted Chestnut Puree*

***Coconut Crème Brulee***

*Preserved Citrus, Chocolate Pirouette*

***Cranberry Clafoutis***

*Caramel Cage, Ginger Spiced Raisin Compote*

***Chocolate Mousse Pyramids***

*Congac Cherry, Vanilla Infused White  
Chocolate Sauce*

***Gianduja Panna Cotta***

*Walnut Phyllo Crescents, Anise Scented Caramel*

***Seelbach Pie***

*Toasted Meringue*

***Amarula Cardamom Apple Pie***

*Cinnamon Streusels*

