



## **Fall-Fest Wine Dinner Menu**

Course One: Soup

### **Butternut Squash Soup**

Course Two: Salad

### **Winter Salad**

A field of Spring Mixed Greens topped with Candied Pecans, Dried Apples, and Manchego Cheese; served with Raspberry Vinaigrette dressing.

Course Three: Appetizer

### **Brie en Croute**

Brie Cheese wrapped in a Puff Pastry and baked until golden brown; served with an Almond-Caramel-Kahlua sauce and fresh fruit.

Course Four: Entrees

### **Pecan Encrusted Lamb AND Veal Oscar**

Pecan Encrusted Lamb—resting upon Sweet Potato Tournay lightly drizzled with a Berry-Cassis Sauce.

Veal Oscar---Grilled and topped with Lump Crab Meat and steamed Asparagus and finished with a rich Béarnaise sauce.

Course Five: Dessert

### **Chocolate Mousse AND Bread Pudding served with Spiced Apples and Vanilla Sauce.**