

APPETIZER

Baked brie and sautéed Wild mushroom crostini
Ahi tuna wonton taco on lime with avocado mousse **GF**
French Charcuterie Board
an array of cheese, cured meats, pâtés, olives, apples, pears, cranberries with bread sticks baguette
Prosciutto caprese salad lollipops **GF**
Bacon wrapped dates stuffed with parmesan **GF**
Smoked trout toast points
Pancetta, pear and hazelnut puffs
Steak & Blue Cheese Bruschetta with Onion & Roasted Tomato Jam
Bay shrimp, spinach artichoke heart tartlets
Pomegranate Goat cheese filo cups

MAIN COURSE

Pan fried herbed crusted airline chicken breast, caramelized onion and squash tart with a brown butter burr blanc sauce

Lemon Chicken with whipped ricotta, turmeric baby carrots, and whipped sage potatoes **GF**

Slow roasted pork shoulder with sage and mustard over creamy polenta and stewed autumn vegetable **GF**

Broiled Cod with garlic butter roasted carrots rice pilaf and brown butter chefs blend mushrooms **GF**

Lemon saffron salmon with dill rice and braised winter greens **GF**

Lamb Bourguignon with au gratin root vegetables served with baguettes and butter **GF**

DESSERT

Earl Grey creme Brûlée with lemon thyme short bread cookie
Rustic pear and cranberry tart with cinnamon chantilly cream Pumpkin Flan **GF**
pumpkin tiramisu
Almond chocolate Pana cotta with peptia brittle **GF**