



DINING. DANCING. COCKTAILS. LIVE ENTERTAINMENT.

Sunday, October 10th

CHEF'S AMUSE-BOUCHE

1st Course

(Choice of 1)

Coconut Butternut Squash Soup | Roasted Atlantic Sea Scallop, Prosciutto

Baby Iceberg Lettuce | Tomato, Bacon, Blue Cheese, Ranch Dressing

Shrimp Cocktail | Apple & Fennel Salad, Charred Serrano,
Avocado Remoulade, Lemon Broth

2nd Course

(Choice of 1)

Braised Beef Short Ribs | Cremini Mushroom, Cipollini,
Creamy Polenta, Espagnole

Gulf Red Snapper | Grape & Wilted Spinach

Duck Confit | Wild Mushroom Risotto & Truffles

Dessert

(Choice of 1)

Devil Chocolate Cake & Cherries

Port Wine Poached Pear & Mascarpone Sabayon

Sugar Pie | Candied Pecan & Bourbon Caramel Sauce