



Wine Dinner

Saturday, January 28, 2017, 5:30pm

First Course

Chocolate Shrimp

Seared Shrimp in an Orange & Sherry Reduction & Bitter Chocolate

Second Course

Pheasant Confit

Breast of Pheasant Braised in Duck Fat, Served with Brown & Wild Rice
Puffed Crisps, Arcadia Salad Greens, Citrus Vinaigrette

Third Course

Lamb Lollipops

Australian Lamb Racks Seared & Served with Walnut Pesto,
Roasted Brussel Sprouts

Fourth Course

Smoked Elk Tenderloin

Cherrywood Smoked Elk Tenderloin, Creamy Southern Grits,
Black Cherry Gastrique

Fifth Course

Chocolate Tres Leches

\$55/person