

Summer
WINE DOWN
AUGUST 24-26, 2018



Maddens
on Gull Lake
maddens.com

Wine Dinner

Course 1

Duck Liver Pate, Sautéed Trumpet Mushroom, Enoki Mushrooms,
Amarena Cherry Gastrique

Course 2

Arcadia Salad
Mesclun Greens, Watermelon Radish, Sliced Asiago Cheese,
Pepitos, Lemongrass, Harissa Oil Vinaigrette

Course 3

Pomegranate Sorbet

Course 4

George's Beach Broiled Swordfish, Persian Lime Oil,
Light Cream Caper Curry Sauce, Lemon Ginger Fettucine

Course 5

Broiled Prime Filet Mignon, Chanterelle, Porcini, Shiitake,
Cremini Mushroom Ragu, Irish Whiskey Demi

Dessert

An array of freshly baked desserts from our bakery

Friday, August 24

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Chillin' & Grillin'

Stations

Jamaican Jerk Chicken Wonton Taco

A different way to taco

Jamaican Smokey Jerk Chicken, Mango Pineapple Slaw, Crispy Wonton Shell, Chipotle Herb Aioli
Chef Rayan Attending

Mesquite Smoked LHA Reserve Prime Rib of Beef

Tri-Color Spring Potatoes, Au jus, Horseradish,
Chef Dutch Carving

Wild Acres Hickory Turkey

Wild Rice, Lingonberry Dressing
Chef Nick Carving

Grilled Vegetables

Portobello Mushrooms, Zucchini, Yellow Squash, Eggplant, Cipollini Onions
Chef Dino Grilling

Whole Roasted Lamb Gyros

Pita Bread, Cucumbers, Tomatoes, Onion, Tzatziki Sauce
Chef Grevell Carving

Grilled Creole Snapper

Dirty Lemon Orzo, Black Bean Pineapple Salsa, Creole Sauce,
Chef Bob Grilling

Salads

Tropical Fruit Salad
Seafood Salad
Greek Salad

Dessert

An array of freshly baked desserts from our bakery

Saturday, August 25