



First Course

Citrus-cilantro bacon scallops

P.E.I scallops marinated in citrus-cilantro, wrapped with apple wood smoked bacon

Brussels Sprout Hash

Brussels, butternut squash, goat cheese, caramelized onions

Second Course

Fried Green Tomatoes

Beech mushrooms, Romesco sauce, sautéed arugula, balsamic reduction

Spanish Braised Short Rib

Saffron herb risotto, grilled scallions, Au Jus

Third Course

Orange-Cinnamon Crème Brulee

White Chocolate Bread Pudding