

# Sample Seated Dinner

12 Guests

## *First Course*

Butternut Squash Soup with Chive Crème Fraiche  
Served in Demi-tasse Cups

## *Second Course*

Watermelon and Tomato “Rubik’s Cube” Salad with Heirloom Tomatoes,  
Grilled Vidalia onion, Watercress and Raspberry-Mint Vinaigrette  
Garnished with Saffron & Rose Petal Cracker

## *Third Course*

Elk Filet Mignon with Blackberry Bourbon Reduction  
Topped with a Fried Sweet Potato Nest  
Fire Roasted Red & Golden Beets, Black Truffle Whipped Potatoes

## *Fourth Course*

Homemade Decadent Brownie Ice Cream Sandwich  
With Trio of Caramel, Fudge and Raspberry Dipping Sauces

## *Cheese Course*

Smoky Bleu, Black Truffle Honey  
Robiola, Sweet Green Tomato Mustard  
Savory Goat Cheese Brulee, Fig Jam and Orange Blossom Honey  
Manchego, Marcona Almonds  
Painted with a Balsamic Reduction