



Night at the Museum
Welcome Back Dinner
Saturday, November 14, 2020

1st Course

Jerusalem Artichoke Puree

Butter Poached Maine Lobster, Toasted Pumpkin Seeds,
Sicilian Orange Olive Oil

2nd Course

Fall Greens and Pears

Baby Artisan Lettuces, Crisp Pears, Olive Oil Feta,
Roasted Beet, Red Wine Vinegar and Mustard Vinaigrette

3rd Course

Choice of One Entree

Pan Seared Chilean Seabass

Saffron Scented Israeli Cous Cous, Melted Leeks and Fennel,
Basil, Crispy Shallots and Leeks, Meyer Lemon Butter Broth

Or

Australian Carrara Wagyu Beef Tenderloin

Chive and Truffle Pommes Darphin, Thyme and Honey Glazed
Heirloom Carrots, Crispy Onions, Bordelaise Reduction

4th Course

Chocolate Ganache Cake

Ganache and Chocolate Mousse, Hazelnut Crunch,
Dark Cherry Chocolate Sauce, Nutella Macaroon