

- SYMPHONY BY THE LAKE 2021 -

- PRE-SYMPHONY DINNER - 4 COURSE DINNER

**Please choose one item from each category*

- 1ST COURSE -

Smoked Gouda Pimento Dip with Pita Points
Tomato Gazpacho with Fresh Basil and Aged Balsamic

- 2ND COURSE -

Caprese Stack with Mozzarella, Heirloom Tomatoes, Grilled and Chilled Red Onions, Basil Pesto,
Prosciutto, Balsamic
Spinach Salad with Hot Bacon Dressing, Mushrooms, Hard Boiled Egg, Grape Tomatoes, Red Onion

- 3RD COURSE -

Braised Pork Shank with Jus
Bronzed Scallops with Miso Sweet Potato Puree & Pomegranate Gastrique
Blackened Pork Ribeye with Peach & Hot Pepper Chutney
Herb Roasted Half Chicken with Charred Tomato Jam & Bacon Vinaigrette
"Impossible" Meat Loaf with Tomato Gravy

CHOICE OF ONE SIDE WITH ENTRÉES

Braised Red Cabbage
Korean BBQ Brussel Sprouts
Cheddar Grits
Boursin Mash Potatoes

- 4TH COURSE -

Strawberry Lemon Pot de Crème with Almond Biscotti
Chocolate Espresso Tart with Bourbon Salted Caramel and Whipped Cream



**These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*