

# - SYMPHONY BY THE LAKE 2022 -

## - PRE-SYMPHONY DINNER ON THE PATIO - 3 COURSE DINNER

*\*Please choose one item from each category*

### *Amuse Bouche*

Beet Cured Salmon, Lemon Thyme Aioli, Cucumber, Crispy Shallot

### - 1ST COURSE -

Pan Seared Crab Cake with Yellow Curry & Pineapple Coulis, Arugula & Jalapeno Pickled Carrot  
Goat Cheese Stuffed Lamb Meatball, Smoked Tomato Sauce, Olive Tapenade and Fried Parsley  
Tender Mixed Green Salad with Prosciutto, Roasted Sweet Corn, Grape Tomato, Pickled Onions,  
Focaccia Croutons, & Green Goddess Dressing

Summer Vegetable Salad over Romaine, with Grilled Zucchini, Yellow Squash, Red Onion, Roasted Red  
Peppers with Lemon Tahini Dressing

### - 2ND COURSE -

Duck Confit with Orange Gastrique, Blueberry Balsamic & Fried Basil with Roasted Garlic Mashed  
Yukon Potatoes

Blackened Snapper & Shrimp with Lemon Chive Beurre Blanc with Grilled Asparagus  
Shrimp, Lobster & Grits with Ramblin Poppy Chorizo, Roasted Red Peppers, Caramelized Onions,  
Smoked Tomato Demi over Cheddar Grits

Roasted Prime NY Strip with Horseradish Cream and Fried Onions with Roasted Garlic Mashed  
Yukon Potatoes

Balsamic Marinated Tempeh with Roasted Garlic Hummus & Raita with Grilled Asparagus

### - 3RD COURSE -

Rosemary & Orange Chiffon Cake, in Dark Chocolate Nest with Orange Curd  
Blueberry Panna Cotta "Pie" with Basil & Honey Lemon Goat Cheese, Graham Cracker Crust  
Chocolate Tofu "Pudding" with Peanut Brittle & Strawberries



*\*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.*