

Guest Chef

DINNER WITH

CHEF VERNITA & BEATRICE

\$65 PER PERSON

MENU

LAGNIAPPE

ASSORTED CRACKERS & TRIO SALSA

FIRST COURSE

Choice Of

PROSCIUTTO WRAPPED PEAR & BEET SALAD

BUTTERNUT SQUASH SOUP

SECOND COURSE

Choice Of

STUFFED ACORN SQUASH

GARLIC AND WHITE WINE CHICKEN

DILL SALMON

LAMB CHOPS

SIDES

For the Table

SAUTEED SWISS CHARD

GRILLED CAULIFLOWER CARROTS

CAULIFLOWER STEAK

THIRD COURSE

Choice Of

TOASTED POUND CAKE WITH STRAWBERRIES AND BASIL

BANANAS FOSTER BREAD PUDDING

Davis & Co.