

## *Intimate Plated Dinner*

Dinner Starts with a Charcuterie Grazing Board which includes:

Specialty Cured Meats  
Specialty Cheeses  
Dried Fruit and Nut Harvest Crackers  
In-House Made Pickles  
Fresh Fruit & Vegetables

Then Dinner continues with

### ***Choice of one Salad:***

Seasonal Fruit, Crumbled Chèvre on a Bed of Baby Spinach with Toasted Almonds and Balsamic Berry Vinaigrette

Romaine Hearts, Shaved Asiago, Crumbled Bacon, Homemade Buttery Croutons, and Classic Caesar Dressing

***or***

Baby Green Salad with Lemon Goddess Dressing

### ***Lemon Sorbet Palate Cleanser***

### ***Choice of one Entrées:***

Steak Diane - Filet Mignons with Red Wine & Cremini Mushrooms Sauce

Individual Diefenbaker Trout Wellington with Roasted Red Pepper Coulis

Mushroom Shepherd's Pie (Vegan)

### ***Each dinner includes***

Roasted Garlic and Fresh Chive Creamed Potato

***And***

Roasted Candied Carrots