

First Course PUMPKIN RAVIOLI WITH SAGE BROWN BUTTER AND FRESH SHAVED PARMESAN

Second Course

(CHOICE OF) PORK TENDERLOIN WRAPPED WITH APPLEWOOD SMOKED BACON AND SERVED IN QUINCE ROSEMARY SAUCE

BEEF TENDERLOIN MARINATED IN SAPPHIRE GIN WITH JUNIPER BERRIES AND ELDERBERRIES

VEGETARIAN HERB ROASTED TEMPEH

Second Course is served with mashed bourbon sweet potatoes and roasted root vegetables

Third Course

BLACKBERRY CABERNET SORBET SERVED WITH FRESH BERRIES

Dessert

(SERVED ON THE FIRST LEVEL) CHOCOLATE AND ORANGE LAYERED CAKE ICED WITH BUTTERCREAM AND FILLED WITH DARK CHOCOLATE AND ORANGE GANACHE



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