



HIGHLAWN PAVILION

\$79 PRIX FIXE GROUP DINNER MENU

Appetizers

ROASTED BEET SALAD

Citrus, Frisée, Sumac Yogurt, Toasted Pistachios

FRESH MOZZARELLA

Piquillo Peppers, Aged Balsamic

ICED OYSTERS ON THE HALF SHELL WITH MIGNONETTE

WILD MUSHROOM AND TRUFFLE RISOTTO

Root Vegetables, Porcini Foam

Salad

ORGANIC FIELD GREENS WITH SHAVED ROOT VEGETABLES

Champagne Vinaigrette

Entrées

FAROE ISLANDS SALMON

Marinated Shiitake Mushrooms, Baby Bok Choy, Coconut Forbidden Rice, Ginger-Lemongrass Emulsion

ORGANIC FREE-RANGE CHICKEN

Roasted Baby Brussels Sprouts, Applewood Smoked Bacon, Parsnip-Pear Purée,
Onion Marmalade, Maple Cider Glaze

HOMEMADE GNOCCHI AND DUCK CONFIT TRUFFLE CARBONARA

Root Vegetables, Hen of the Woods Mushrooms, Smoked Bacon

GRILLED FILET MIGNON

Pearl Onions, Haricots Vert, Thumbelina Carrots, Mashed Potatoes, Bordeaux Reduction

Dessert

HIGHLAWN PAVILION DESSERT SAMPLER

\$79 PER PERSON

PLUS TAX & SERVICE CHARGE

To include our chef's assortment of hors d'oeuvres, add \$12.50 per person.

Any beverages are additional to the guest check.

This menu is only available for groups of 12 to 25 guests. Please contact our banquet department for larger groups.

Menu items are subject to change based on market availability.