

FALL PLATED LUNCHEON

FIRST COURSE

MIXED FIELD GREENS

WITH DRUNKEN POACHED PEARS, GOAT CHEESE CRUMBLES, AND TOASTED PECANS

WITH A WHITE BALSAMIC VINAIGRETTE

SECOND COURSE

BUTTERNUT SQUASH SOUP

WITH A MINI GRILLED CHEESE PANINI

C.PARKS

THIRD COURSE

CHOICE OF

SOUTHWESTERN CHICKEN

WITH A KALE FRITTER
WITH CHIPOTLE CREAM AND SALSA FRESCA

OR

PESTO CRUSTED SALMON

WITH A LEMON BEURRE BLANC
WITH ACORN SQUASH RISSOTO & ROASTED VEGETABLES

FOURTH COURSE

PUMPKIN GINGER CRÈME CARAMEL

ON SPICED PUMPKIN CAKE WITH PECAN SHORTS & TOFFEE PECANS