

at the Diltmore

\$99 PER PERSON*

Starter

CRAB CAKE

Maryland lump crab served with sriracha pickled honeydew and a spicy remoulade

or

RICOTTA GNOCCHI

with brussels sprouts, sage and fresh walnuts

Second

SPINACH SALAD

with candied walnuts, grape tomatoes and Gorgonzola cheese
served with a zesty raspberry vinaigrette

or

ROASTED BEETS & GOAT CHEESE SALAD

with crunchy pine nuts and a fresh berry vinaigrette

or

POTATO CELERY ROOT PUREÉ

seasoned with thyme and light crème fraiche

Intermezzo

CHAMPAGNE SORBET

Entrée

FILET MIGNON

in a port wine and wild mushroom sauce, served with French beans with bacon,
cippolinis with vinaigrette and Yukon gold mashed potatoes

or

LOBSTER THERMIDOR

Lobster tail sautéed with Bechamel sauce, oyster mushroom and caramelized onions
topped with parmesan cheese and served with white truffle risotto

or

SEARED DUCK BREAST

cherry glazed and served with grilled polenta and braised Swiss chard

Dessert

BROWN SUGAR ANGEL FOOD CAKE

served with grilled peaches, mascarpone ice cream and peach sorbet

or

BUTTERSCOTCH & CHOCOLATE POT DE CREME

or