

FALL MENU

11/1/22 - 1/31/23

NIGHTS OF LIGHTS

HOR D'OEUVRES

*select **two** per charter*

White Truffle Deviled Egg

Prosciutto-Wrapped Figs & Melons

Goat Cheese Stuffed Dates with Prosciutto

Cheese platter with Spanish Accompaniments

SOUP

*select **one** per charter*

Thai Curry Butternut Squash | pumpkin seed brittle

Cream of Wild Mushroom | truffle oil drizzle

Lobster Bisque | half lobster tail

Shrimp & Corn Chowder

SALAD

*select **one** per charter*

Sugar Pecan and Spinach Salad

Caprese Salad

Caesar Salad | rustic croutons | shaved parmigiana

MAIN COURSE

*select **one** per charter*

Seared Scallops | Local Southern Succotash

Rosemary-Sage Port Tenderloin | Roasted Cauliflower & Green Olives

Seasonal Fresh Catch | Potato Fennel Puree

Lamb and Vegetable Skewers | Orzo | Artichoke Hearts and Pine Nuts

DESSERT

*select **one** per charter*

Chef's creation of specialty seasonal dessert

Chocolate Lava Cake

Strawberry Cheese Cake

Apricot Pistachio Tart