



MYSTERY DINNER

FRIDAY NIGHT RECEPTION

8:00 P.M. IN THE STRATFORD ROOM

CHILLED HORS D'OEUVRES

Cold Smoked Salmon and Cucumber

Sugar Snap Pea, Lemon Curd and Caviar Spoon

HOT HORS D'OEUVRES

Scotch Quail Egg, Mustard Dill Sauce

Mini Chicken and Waffle, Honey Mustard BBQ, House Hot Sauce

SATURDAY NIGHT DINNER

5:30 P.M. IN THE EMPIRE ROOM

FIRST

Swordfish Carpaccio

Hidden Fennel, Radish, and Citrus Salad, Pistachio,
Pink Peppercorn, Micro Arugula

SECOND

Highland County Lamb Agnolotti

Spring Peas, Blond Morels Topped with a Lemon and Truffle Foam

ENTRÉE

Prime Beef with Five Pepper Crust

Crispy Virginia Ham, Baby Vegetables, Buttery Potatoes,
Exotic Mushrooms, Madeira Jus, Sea Salt Lattice

DESSERT

Duo Layers of Pistachio and Mixed Berry Yogurt Mousse,
Crème Brulee-Kirsh Cremeux with Pistachio Dacquoise

\$150 INCLUSIVE PER PERSON

Events include preselected wines