



**Option 1: \$53 per guest**

**Starter**

Lakemont Caesar Salad with parmesan shortbread and biscuit croutons

**OR**

Local Greens Salad featuring Local Greens, Cranberries, Walnuts, Goat Cheese & Bacon Vinaigrette

**Appetizers**

Fried Green Tomatoes

Five corn flour fried green tomatoes with creamy grits, and a Cajun-spiced local country ham cream sauce

**OR**

Shrimp and Andouille Sausage Grit Bowl with bell peppers, green onions, tomatoes, grits, and our low country shrimp gravy

**Entrees**

Petit Filet served with roasted garlic mashed potatoes, bleu cheese mousse, roasted shallot-red wine sauce and grilled portabella mushrooms

**OR**

Pumpkin Seed Encrusted Trout with sweet potato cakes, orange scented-sun dried cranberry butter sauce.

**Desserts**

Sweet Potato Bread Pudding

**OR**

Local Apple Crisp served with vanilla ice cream



**Option 2: \$43 per guest**

**Salad**

House-Smoked Trout, Apple, and Grilled Sweet Potato Salad with crème fraiche, local lettuces, honey-thyme vinaigrette, & roasted pumpkin seeds

**OR**

Local Greens Salad featuring Local Greens, Cranberries, Walnuts, Goat Cheese & Bacon Vinaigrette

**Appetizers**

Jumbo Lump Crab Cake with Bernaise Sauce and local greens

**Dinner Menu**

Red Wine & Mustard Marinated Flat Iron Steak with pan seared potato gnocchi, roasted portabella mushrooms and French beans

**OR**

Stuffed Airline Chicken Breast stuffed with apple wood smoked bacon & spinach, braised lentils, and cream sherry sauce

**Dessert**

Local Apple Brown Betty with apple cinnamon ice cream

**OR**

Bourbon Pecan Pie



**Option 3: \$36 per guest**

**Salad**

Lakemont Caesar Salad with parmesan shortbread and biscuit croutons

**OR**

Local Garden salad garnished with seasonal vegetables and a roasted shallot vinaigrette

**Dinner Menu**

Veal Osso Bucco with roasted garlic mashed potatoes, roasted apples, grain mustard-thyme pan jus

**OR**

Caramelized Sea Scallops with potato gnocchi in a roasted garlic-apple wood smoked bacon cream, apple-green tomato relish

**Dessert**

Flourless Chocolate Tart with House Made Whipped Cream