



First Course

Lake Cakes with a lemon dill drizzle
Bacon Wrapped Dates with a Gorgonzola Cream Sauce
Caprese Skewer – Tomato, balsamic, and basil.

Second Course

Harvest Salad with Lemon Poppyseed Vinaigrette

Third Course

6oz Filet and 4oz Lobster Tail
Butter and Chive Mashed Potatoes
Grilled Vegetables (Zucchini, Yellow Squash, and Eggplant)

Fourth Course

Crème Brule

*Prepared by Chef Gage Rossbach
and the Greysolon Plaza Culinary Team*