



DATE KNIGHT DINING

CHEFS KNIGHT SAMPLE MENU (7-COURSE)

1ST COURSE

- ◆ **Roasted Corn & Goat Cheese Salsa**
pepper, onion, honey, crostini

2ND COURSE

- ◆ **Summer Gazpacho**
roasted vegetables, olive oil, herbs, garlic, blue shell crab

3RD COURSE

- ◆ **Seasonal Salad**
garden fresh seasonal vegetables, garlic - citrus vinaigrette

4TH COURSE

- ◆ **Red Snapper**
pecan-crusteD, creole sauce, asparagus

5TH COURSE

- ◆ **Roasted Quail**
white wine pan sauce

6TH COURSE

- ◆ **Sullivan Creek Farms Akaushi Beef**
pomme puree, roasted wild mushrooms

7TH COURSE

- ◆ **Cheesecake**
seasonal fruit