

Monday, April 30, 2018

Closing Night Reception & Dinner

6:00pm - 7:00pm

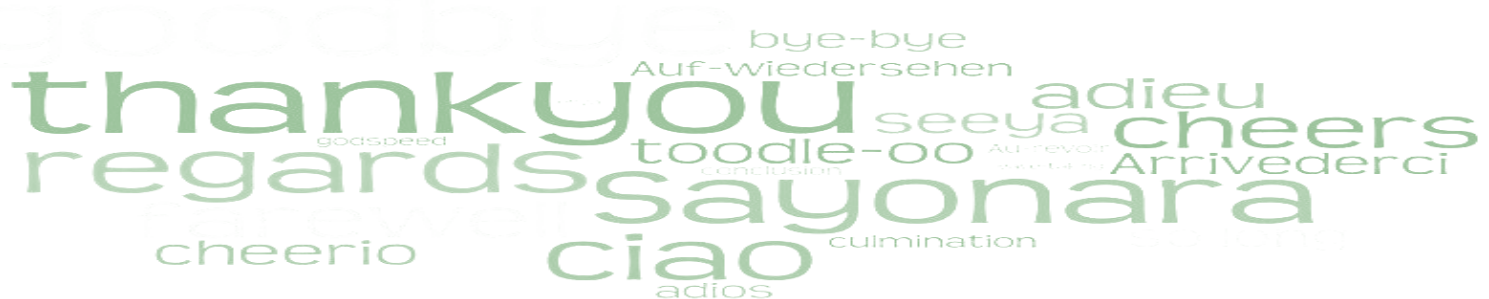
Cocktail Reception in the Colony House Living Room

7:00pm

Dinner in the Main Dining Room

Dinner Reservations are required; please sign the Dinner Book.

The Open Table will be hosted by Mr. & Mrs. Gary Carnes.



MENU

Raw Bar

Stone Crab Claws, Lump Crab Meat Cocktail,
Spiced Shrimp and Seared Ahi Tuna

Meat, Cheese and Vegetable Display

Artisan Cheeses, Italian Meats, Roasted Bell Peppers and
Artichokes, Roasted Marinated Mushrooms,
Roasted Lemons and Marinated Olives

Salad Station

Selection of Seasonal Salads

Sauté Station

Sautéed Crab Cake with Tomato Tartar Sauce
Sautéed Sea Scallops with Roasted Garlic Butter Sauce
Ravioli and Asparagus with Sauce Hollandaise

Carving Station

Carved Beef Tenderloin
Wagyu Beef Brisket with Red Wine Sauce
Polenta With Herbs and Garlic
Glazed Heirloom Carrots

Bacon-Wrapped Veal Tenderloin

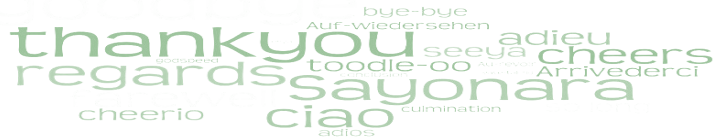
Ragout of Mushrooms and Fava Beans
Potato Gnocchi and Veal Demi-Glace

Lamb Rack and Shoulder with Mint Sauce

Couscous, Roasted Artichokes, Feta Cheese and Tomatoes

Dessert Station

Chocolate Crumble, Whipped Cheesecake and Strawberries



\$63++