

# Fall Artisanal Cuisine

## HORS D'OEUVRES

**Pretzel Crusted Crab Cakes with Remoulade Sauce**

**Apple and Chicken Salad in Tartlets**

**Spicy Red Onion Fritters with Cumin and Mint Raita**

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## SALAD

**White Balsamic Tossed Mixed Greens**

Cajun Pecans, Dried Cherries, Apple Wood Smoked Bacon, Tomatoes

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## ENTRÉES

**Grilled Aged Beef Tenderloin**

Maytag Blue Cheese Potato Gratin, Broccolini Amandine  
Port Wine Reduction

*Or*

**Grilled Verlasso Salmon**

Exotic Mushroom Risotto, Grilled Asparagus  
Chardonnay Sauce

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## DESSERT

**Caramel Rum Roasted Pineapple with Honey Almond Financier**

Sour Cherry Espuma/Compote, Vanilla Ice Cream

