



# HIGHLAWN PAVILION

## \$100 PRIX FIXE GROUP DINNER MENU

### APPETIZERS

Roasted Beet Salad  
Greek Yogurt with Mint Essence, Orange Supremes, Walnut Powder

Fresh Mozzarella  
Piquillo Peppers, Aged Balsamic

Iced Oysters on the Half Shell with Mignonette

Penne Pasta, Seasonal Vegetables and Mushrooms  
in a Light Tomato Sauce

Organic Field Greens with Shaved Root Vegetables, Champagne Vinaigrette



### ENTRÉES

Norwegian Salmon  
Snow Peas, Green Curry Lentils, Green Tea Emulsion

Porcini-Crusted Nova Scotia Halibut  
Beech Mushrooms, Napa Cabbage, Lemongrass-Asparagus Dashi

Organic Free Range Chicken  
Applewood Smoked Bacon, Braised Greens, Sweet Corn Grits,  
Honey-Lemon Black Pepper Glaze

Grilled Filet Mignon  
Mashed Potatoes, Haricots Vert, Bordeaux Wine Reduction



### DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

**\$100 PER PERSON**  
**PLUS TAX & SERVICE CHARGE**

(Menu Available Only for 12 to 25 guests – Please contact our banquet department for larger groups)