



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

Organic Free-Range Chicken
Braised Napa Cabbage, Bacon Lardons, Chanterelle Mushrooms,
Aromatic Grain Mustard Sauce

Norwegian Salmon
Beech Mushrooms, Snow Peas, Ramen Noodles, Micro Sprouts,
Lemongrass-Beet Dashi

Pistachio-Crusted Halibut
Melted Leeks, Purple Potatoes, Corn, Cranberry-Port Reduction

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)
A minimum 24-hour advance reservation is required for this menu.