



# HIGHLAWN PAVILION

## \$69 PRIX FIXE GROUP DINNER MENU

### APPETIZERS

Roasted Beet Salad  
Blood Orange, Frisée, Sumac Yogurt

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



### SALAD

Organic Field Greens with Shaved Root Vegetables, Champagne Vinaigrette



### ENTRÉES

Norwegian Salmon  
Baby Bok Choy, Soba Noodles with Peanut and Coconut,  
Miso-Ginger Sauce

Local Atlantic Tile Fish  
Corn, Bacon, Fava Beans, Leeks, Fingerling Potatoes, Verjus Emulsion

Masala-Spiced Chicken  
Apple-Chicken Sausage, Raisins, Peas, Couscous, Pita Chips, Orange-Ginger Sauce

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



### DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

**\$69 PER PERSON**

PLUS TAX & SERVICE CHARGE

(Available for up to 25 guests – Please contact our banquet department for larger groups)