



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

Mediterranean Bronzini
Calamata Olives, Provençal Vegetables, Marcona Almonds,
Lemon-Caper Sauce

Norwegian Salmon
Butternut Squash, Root Vegetable Purée, Pecan-Pumpkin Seed Crunch,
Sage-Brown Butter Sauce

Green Circle Chicken
Brussels Sprouts, Fingerling Potatoes, Bacon, Maple-Vinegar 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)