



# HIGHLAWN PAVILION

## \$69 PRIX FIXE GROUP DINNER MENU

### APPETIZERS

Roasted Beet Salad  
Citrus, Frisée, Sumac Yogurt, Toasted Pistachios

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

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

Fresh Pappardelle Pasta  
Wild Boar Ragout, Boursin, Root Vegetables, Pecorino Romano Cheese

Grilled Filet Mignon  
Mashed Potatoes, Haricots Vert, Bordeaux Reduction



### DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

**\$69 PER PERSON**

PLUS TAX & SERVICE CHARGE

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