



## First Course

LAKE CAKES

with a lemon dill drizzle

BACON WRAPPED DATES

with a Gorgonzola Cream Sauce

SMOKED GOUDA & FIG WONTON

with a Raspberry Coulis and Chiffonade of Mint

## Second Course

ROASTED PEAR SALAD

with homemade dinner rolls

## Third Course

FILET AU POIVRE & SHRIMP SCAMPI

ROASTED & HERB CRUSTED fingerlings

GRILLED ASPARAGUS

## Fourth Course

BLUEBERRY and WHITE CHOCOLATE BREAD PUDDING

with a homemade Bourbon Caramel Sauce

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*Prepared by Chef Gage Rossbach  
and the Greysolon Plaza Culinary Team*