

Milton's Garden Dinner Series Sunday October 19th Bewitched by Autumn

Welcome Passed Hors D'Oeuvres

Bloody Mary Shrimp Cocktail

Pickled Celery

Bacon-Wrapped Jalapeño Popper Pimento Cheese Stuffed, Hot Honey Glaze

First Course

Pumpkin Bisque Sweet Beet Crema, Spiced Seeds

Second Course

Prosciutto Flatbread
Fig Jam, Arugula, Grand Cru, Crushed Pistachio

Third Course

Beef Florentine Wellington
Spinach, Mushroom Duxelles, Puff Pastry, Crispy Potato, Red Wine-Beef Reduction

Fourth Course

"Candy Corn" Parfait Yellow Cake, Pumpkin Mousse, White Chocolate Crème, Candied Pecan Crunch