



Gardenside Dinner at Milton's Acre

October 24, 2021

Passed Hors d'oeuvres

Buttermilk Biscuit, Braised Lamb Shank, Rosemary Cream Cheese, Pickled Grapes
Grilled Gala Apples, Prosciutto Wrap, Nashville Hot Maple Glaze

Dinner

First

Brown Sugar Acorn Squash, 'Nduja & Sweet Potato Grits, Espresso Rubbed Shrimp,
Maple Whipped Farmer's Cheese

Second

Sage & Honey Grilled Plantation Quail, Roasted Spaghetti Squash, Quinoa-Pumpkin
Seed Granola, Pomegranate Molasses

Third

Duck Two Ways: Spiced Duck Breast, Roasted Garlic-Rosemary Confit Leg, Fingerling
Sweet Potatoes, Garden Collards, Bourbon Apple Butter

Fourth

Beet Red Velvet Cupcake, Chevre Goat Cheese Frosting, Toasted Pistachios, Candied
Carrot Ribbons