



Gardenside Dinner at Milton's Acre

October 2, 2022

Passed Hors d'oeuvres

Grilled Green Apples, Prosciutto Wrap, Nashville Hot Honey

Pomegranate & Brie Bruschetta, Toasted Pumpkin Seeds, Fried Sage

Dinner

First

Shredded Swiss Chard Salad, Satsuma Oranges, Candied Pecans, Tobacco Onions, Goat Cheese Gremolata, Spiced Maple Vinaigrette

Second

Bacon Fat Duck Confit, Creamed Leeks & Corn, Warm Bacon-Honey Mustard, Crispy Kale & Shoestring Sweet Potatoes

Third

Pastrami Cured Beef Tenderloin, Smoked Hasselback Potatoes with Blue Cheese & Chimichurri, Grilled Garlic Broccolini, Root Beer Demi-Glace

Fourth

Peanut Butter Mousse Pie, Chocolate Ganache, Crushed Peanuts, Smoked Sea Salt, Banana Powdered Sugar