



LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Fall Menu

Saturday, October 9th

Private Dining - Wine Pairing Experience

Hors d'oeuvres

(Passed during cocktail hour)

Cuban seasoned pork belly bite
with pickled ribbon and yellow mustard

Petite gyro with house made lamb meatball, tzatziki
and Mediterranean pico

Soup Course

Roasted pumpkin-poblano soup
with lime crema and chile spiced pepitas

*Arnaud Lambert Saumur Blanc "Breze Clos de Midi"
Loire, Valley, France 2019*

Fish Course

Seared walleye with smoked spaghetti squash, braised kale, fried
capers, pickled ramps and sage brown butter

*Golden West Pinot Noir
Washington 2019*

Fowl Course

Gnocchi, duck confit, orange cauliflower puree,
marinated chanterelles, and balsamic cipollini onions

*Vincent Paris Syrah
France 2019*

Entree Course

Braised Beef Braciolo

stuffed with house-made Italian sausage and pine nuts
with a red wine-roasted tomato sauce, Crump Farms stone ground
cheddar grits and charred tri-color carrots

*Il Borro "Pian di Nova" Toscana
Italy 2017*

Dessert Course

Salted caramel tart with riesling poached apple

*Alvear Pale Cream Sherry
Spain*