

## **October 5 Course Dinner**

### **Appetizer**

#### **Braveheart Sirloin Bruschetta**

Toasted crostini's, mozzarella, and arugula chimichurri.

#### **Applewood Smoke Bacon Wrapped Brussel Sprout**

Served with a balsamic reduction.

### **Soup**

#### **Creamy Butternut Squash**

Topped with some spiced pumpkin seeds.

### **Salad**

#### **Arugula & Acorn Citrus Salad**

Citrus vinaigrette, roasted acorn squash, feta cheese and candied pecans.

### **Entrees**

#### **Beef Wellington**

Braveheart prime angus tenderloin wrapped with prosciutto, mushroom duxelles and puff pastry sheet served with dauphinoise potato and grilled asparagus.

#### **Lobster Tail**

8-ounce cold water lobster tail split, seasoned and broiled served a lobster bisque risotto with asparagus tips, sun dried tomato, butter, and parmesan cheese.

### **Dessert**

Tiramisu