



Auto Show Charity Preview Night

Auto Show Dinner Menu

Appetizer Platter

(one of each per guest)

Lamb Lollipop ~ Miniature Crab Cakes with Remoulade
Coconut Shrimp ~ Tomato Mozzarella Basil Skewers

First Course

Simple Salad or Crab & Tomato Bisque

Entrée Course

Beef Wellington

“Creekstone” tenderloin of beef, foie gras,
caramelized garlic and shallots, mushroom and truffle oil duxelle,
maple glazed baby carrots, Courvoisier cream

10 oz. “Creekstone” Filet Mignon

With whipped potatoes, grilled asparagus, maître d’ butter

-Twin Lobster Tails

With asparagus and herbed wild rice

Muscovy Duck Breast

5 spice, dusted with lavender honey, soy glaze,
heirloom baby carrots and snow peas, with parsnip puree

Seafood Sauté

Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs,
chardonnay, sweet butter, served over toasted orzo

Grilled Cauliflower Steak

Red pepper coulis, asparagus & baby carrots ^{V/GF}

Dessert Course

Custom Automotive Dessert created by Pastry Chef Eric Bunge

Or

Blood Orange Sorbet

\$99 Per Person

All menu items are subject to change

