



**Red Seal Dining Fall 2020**

**\$100/person**

**Sample Menu**

### **Cocktail hour**

**Smoked Salmon Mousse, Chive and Cucumber**

**Mini Lamb Wellingtons, Mint Jelly**

**Mushroom Ricotta Bruschetta on Homemade Pan Bread**

### **Soup And Salad**

**Ahi Tuna and Mango Quinoa Salad**

**Fresh Seared Togarashi Ahi Tuna**

**-Arugula, Cubed Fresh mango, Poppyseed Dressing, Red Pepper and Quinoa**

**Vodka Tomato Soup**

**-Roasted Tomatoes, Fresno Chili garnish, Vodka, Crème Fraiche**

### **Sorbet**

**Black Berry and Mango Sorbet**

### **Entrée**

**RSD Cordon Bleu**

**-Herbed garlic Boursin, Spinach, Prosciutto, Portabella Mushroom Stuffed and Breaded**

**Chicken Breast**

**Basil and Oregano Gnocchi, Garlic Parmesan Alfredo sauce, Seared Oyster Mushrooms, Pearl**

**Onions, Sweet Chili Glaze**

### **Dessert**

**Chocolate Lava Cake, Homemade Vanilla Maple Ice Cream**