

Symphony by the Lake
Dinner on the Patio

Choice of One Appetizer, Salad and One Entrée

Appetizers:

Sampler: Parma Proscuitto, Olive Tapenade Brie, Flatbread
and Artichoke Tomato Dip

Chilled Shrimp

Grilled parmesan polenta with a dill and brown sugar cured scottish gravlox, basil
and sambuca whipped mascarpone cheese

Salad Selection:

Chetola Summer Salad/Local field greens, golden beets, cucumbers, carrots,
tomatoes, roasted walnuts, zucchini, dried cranberries
with white balsamic honey dressing

Entrée Selections:

Carolina Trout Stuffed with Crabmeat, chives, sweet red peppers, accompanied
with green beans and a butternut squash and basil mash

Roast New Zealand Lamb Rack, vegetable and cheese ravioli, wilted swiss chard,
stuffed pepper and braised lentils, green beans
and mashed butternut squash with basil

Macadamia Crusted Scottish Salmon served on napa cabbage and dried pineapple
slaw finished with a mango sake sauce and a grilled prawn

Grilled 8 oz Beef Filet with shitake mushrooms, caramelized onions
and a fig marsala sauce

Carolina Ashley Farms Chicken Breast Stuffed with smoked cheddar cheese,
spinach, sage and maple bacon

Desserts:

Lemon Cream Torte in a White Chocolate Macadamia Crust,
Chocolate Silk Cream Torte, Chocolate Truffle, Tart Cherry Salsa,
Coconut Cake with Rum Ice Cream, Tiramisu, Chocolate Truffle,
Bailey's Chocolate Cheesecake with 3 Berry Sauce

\$95 Includes Symphony ticket

Sold Out