

2024 LOLA Dinner for 8

October/November 2024 6:00PM

Cocktails

Amuse Bouche – Crostini, Choux Puff

Terrine Campagne w/Cornichon, WG Mustard, Crostini; Deviled Egg w/
Smoked Salmon, Capers, Red Onion

Apple/Brie Soup w/croutons

Broiled Halibut w/lemon buerre blanc, farro pilaf, squash flan

Grilled Boneless Marinated Lamb Loin Chops, Robuchon mashed
potato, carrot in Tarragon Butter, lamb jus

Intermezzo- Melon Sorbet

Chef's choice cheeses, Moscato gelee, Pistachio brittle, Fig compote

Small crème caramel; Mini Rum Cakes w/Luxardo Cherry; Mini
cheesecakes with lemon confit; Apple/cranberry crostata with vanilla
gelato

This is a sample menu only. Courses may be changed due to seasonality and
availability of ingredients. Courses will be accompanied with appropriate wines at
chef's discretion.