

# SWEETEST DAY

October 19, 2019

FOUR COURSE MEAL \* \$55 PER PERSON

## STARTERS

*Select One*

### SMOKED SALMON CRUSTINI

Topped with an Heirloom  
Tomato Cream Cheese  
and Fennel Frisee

### SWEET LAMB LOLLIPOPS

Two pops deliciously  
seasoned and resting in a  
Mustard Red Wine Sauce

## SOUP OR SALAD

*Select One*

### CRAB BISQUE

Cup of a hearty bisque  
with Blue Crab in a  
flavorful Seafood Broth  
finished with Cream and  
a touch of Sherry

### FALL CITRUS SALAD

Mixed Greens, Endive,  
Mandarin Oranges, Red  
Onion and Toasted  
Almonds tossed with a  
Blood Orange Vinaigrette

## ENTREE'S

*Select One*

### SURF AND TURF

6 oz. succulent Lobster  
Tail paired with a 6 oz.  
Prime Filet served with  
Dauphinoise Potatoes  
and Edamame Succotash

*Pair with Chardonnay or Merlot*

### OSSO BUCO

Tender, braised Veal  
Shank served with  
Smoked Parmesan  
Risotto and Sweet Potato  
Succotash

*Pair with Pinot Noir*

## DESSERTS

*Select One*

### RED VELVET CAKE

Topped with a Cream  
Cheese Frosting and  
resting in a Raspberry  
Coulis and garnished  
with edible flowers

### CHOCOLATE GANACHE TOWER

Deep, rich Chocolate  
Cake layered between  
creamy Chocolate  
Ganache and garnished  
with Creme Fraiche and  
gold dust

HAPPY SWEETEST DAY!

**edgewater**  
YACHT CLUB