

Holiday Dinner Dance

SATURDAY, DECEMBER 9TH

6:00-10:00 pm | Golf Club | \$65.00++pp

Plated Dinner 3 Courses

**Passed Hors d'Oeuvres
Member Favorites**

1ST COURSE

Bread and Butter Presentation

Beets, Pears, and Fall Lettuces

Chioggia Beets, Burgundy Poached Pear, Spiced Walnuts, Torn Burrata,
Pomegranate "Pearls", Mache and Mustard Greens, Mostarda,
Fine Herbs, Local Lemon and White Wine Vinaigrette

2ND COURSE

Land & Sea Duo

Char-grilled Filet Mignon & Pan Seared Diver Scallop

Melted Celeriac Velvet – Black Truffle Scented, Dauphinoise
Potatoes, Romesco Cauliflower, Sauce Perigourdine

3RD COURSE

Chocolate Ganache Cake

Milk Chocolate Mousse, Ruby Port Cranberries,
Chocolate Crisp, Vanilla Cookie and Crumble

**FOR RESERVATIONS, PLEASE VISIT PS APP
OR WEBSITE/UPCOMING EVENTS.**

RESERVATIONS OPEN ON 11/1/2023