



**FEATURED CHEF RENEA HARDIN
DECEMBER 10, 2011**

First Course

Brie en Croute with Fig Preserves, Parmesan Tuile with Whipped Honey Goat Cheese, Purple Grapes coated in Roquefort and Nuts

Second Course

Jerusalem Artichoke Soup topped with Truffle Oil and Crispy Leeks

Salad Course

Cranberry and Avocado Salad

Main Course

Mustard Seed crusted Pork Tenderloin and Molasses Mustard Hazelnut crusted Lamb Chop served with Herbed Mashed Sweet Potatoes and Bacon Roasted Brussel Sprouts

Dessert Course

Honey Lavender Crème Brûlée
Chocolate Pots De Crème with Candied Cranberry