

# BURNT PINE PLANTATION

## Evening Dinner

### PHEASANT



#### APPETIZER

*Warm ravioli made three ways with pheasant, duck and venison, lightly covered with a brown martini sauce*

#### SOUP

*Squash or Pumpkin with cream spice broth based on fresh availability*

#### SALAD

*Boston & romaine lettuce with Mandarin orange slices, kiwi, onion rings and walnuts, served with a fresh raspberry vinaigrette. Assorted dinner breads*

#### MAIN COURSE

*Pheasant fillets with wine & mushroom sauce, mashed potatoes, little Le Seaur peas, and spiced apple rings*

#### DESSERT

*Molten Chocolate Lava Cake , coffee service*

#### AFTER DINNER LIQUORS

*Italian Sparkling wine*

*Amaretto, Grand Marnier, Baileys, Kahlua, brandy and cognac are available along with cigars*

If you are pleased with your meal, gratuities are always appreciated

