

Chef's Table at Highlands

Presented by Executive Chef Vikram.
Featuring a special 3-course dining menu each Thursday in November from 5:00 p.m. - 8:00 p.m.

3-COURSE DINNER MENU:
$55 PER PERSON

OPTIONAL ADD-ON:
WINE PAIRINGS FEATURING A CURATED SELECTION FROM THE HIGHLANDS CELLAR
$20 PER PERSON



Menu-November 26

To Begin

Creamy Parsnip Veloute - with friend parsnip chips
**SYLR Gewurztrminer 3 oz (Washington, USA)*

Baked Brie - with grilled crostini & cranberry relish.
**Gemma Di Luna Prosecco 3 oz (Veneto, Italy)*

The Main Course

Parmesan Crusted Chicken Breast *- with creamy gnocchi & carrot puree, seasonal vegetables.*
**Louis Jadot Chardonnay 3 oz ("Chablis" Burgundy, France)*

Grilled Beef Tenderloin *- with mushroom ragout, mashed potatoes, seasonal vegetables.*
**Cuvelier et Fils Haut-Medoc (2019) 3 oz (Bordeaux, France)*

Pan-Seared Icelandic Cod *- with white Northern bean cassoulet & tomato jus*
**Babich Black Label Sauvignon Blanc 3 oz (Marlborough Valley, New Zeland)*

Sweet Finish

Dark Chocolate Tart - with Dole de Leche
**Grand Marnier 1 oz*

Sticky Toffee Pudding
**Taylor Fladgate 10-Year Tawny Port 1 oz (Portugal)*

Reservations Required

reservations@highlandsgolfclub.com