

FRANKLIN COUNTY COUNTRY CLUB

Candlelight Dinner

Amuse-Bouche

SEARED DUCK
served on a sesame wonton
with orange & microgreens

Starter

PAIRED WITH NOBOLEIS DRY VIGNOLES

OLIVE TAPENADE
reduced balsamic, hard cheese & olive oil
served on a French baguette

Soup

LOBSTER BISQUE
made with lobster stock, sherry & cream

Salad

GREEN BOUQUET
With dried fruit, coconut, cucumber,
feta cheese & vanilla vinaigrette

Entrée

Choice of one

PAIRED WITH NOBOLEIS STEEPLEVIEW

CRAB STUFFED
CHICKEN FLORENTINE
white wine supreme sauce, served
with truffled mashed Yukon potatoes,
asparagus & roasted red peppers

CHARGRILLED
FILET OF BEEF
port wine demi glace & served with
truffled mashed Yukon potatoes,
asparagus & roasted red peppers

Dessert to Share

CITRUS CRÈME BRÛLÉE
with homemade whipped cream,
fresh berries & mint

Saturday,
MARCH 26TH,
2022

Featuring Wines from

Noboleis
VINEYARDS

Reservations available at
6:00, 6:30 & 7:00 PM

RSVP Required | Guests Welcome

\$95 per couple

Call
636.239.6678 ext. 6

or

Email
mariar@fcccgolf.net
to make a reservation

Reservations close
Friday, March 18th

Automatic 18% gratuity
Cancellations within 48 hours will be charged

