SCOTLAND RUN GOLF CLUB

New Veris Ever 4-COURSE DINNER

WEDNESDAY, DECEMBER 31ST | 4PM - 8PM

FIRST COURSE

Crab and Corn Chowder blue crab, sweet corn

Chicken and Sausage Gumbo slow cooked chicken, Cajun andouille sausage, savory stew

Champagne Burrata Salad orange and grapefruit segments, baby arugula, toasted pistachios, basil, champagne vinaigrette

Godfather Pizza Bowl mixed greens, fine Italian olives, green pepper, sliced onion, pepperoni, fresh mozzarella, pizza bowl, tomato basil vinaigrette

SECOND COURSE

Italian Crab Cake blue crab meat, mascarpone, Italian spices

Cocktail Di Gamberetti shrimp tossed in an Italian seafood sauce, served chilled

Surf and Turf Ravioli short rib ravioli with slow braised sauce, lobster ravioli with Newburg sauce

Bucatini Seafood Ragu slow cooked shrimp and crab ragu over bucatini

THIRD COURSE

Gnocchi Filet Bolognese seared filet mignon tips, hearty red sauce, pecorino Romano

Slow Smoked Prime Rib ouse smoked, mashed potatoes, Au jus

Surf and Turf filet with blue crab and lobster risotto, asparagus finished with a sherry lobster cream

Calabrese Chicken pan seared chicken, roasted cherry tomatoes, fire roasted red peppers, fresh mozzarella, pesto risotto

Filet Mignon with Locatelli cream sauce and gourmet mushroom, mashed potatoes, asparagus

Seafood Lasagna layers of succulent shrimp and lump blue crab, three cheeses, creamy Alfredo sauce

Pistachio Crusted Halibut topped with a Sicilian cherry tomato sauce and served with fire roasted red pepper risotto

FOURTH COURSE

TBD