



## Plated First Courses

### **Salads**

Crisp Fall Lettuces with a Warm Sweet and Sharp Dressing,  
Grilled Pear, Gouda Cheese and Applewood Smoked Bacon

Limelight's Wedge Salad of Bibb, Tomatoes and Glazed Bacon  
Choice of House Made Organic Ranch Dressing or Creamy Blue Cheese  
Dressing

Mache, Frisée and Watercress Salad with Blue Cheese and Bacon Toast,  
Dried Fruit Vinaigrette and Candied Walnuts

Mesclun and Mache Salad with Shaved Apple, Crumbled Goat Cheese,  
Sweet and Spicy Pecans and Raisin Bread Croutons and White Balsamic  
Vinaigrette

Salad of Baby Spinach and Butter Lettuce, Mixed Citrus, Red Onions,  
Toasted Almonds and Herb Vinaigrette

Celery and Frisée Salad, Chervil, Thyme Oil and Sherry Gorgonzola Cream

### **Soups**

Roasted Butternut Squash Soup, Crispy Sage and Lemon Ricotta

Roasted Rosemary Tomato Soup and Goat Cheese Crouton

Local Pumpkin Soup with Maple Crème Fraîche and Hazelnuts

Apple Cider and Roasted Onion Soup and Asiago Crouton

### **Something Different**

Butternut Squash Ravioli, Brown Butter Sage Sauce and Fried Sage Garnish

Roasted Parsnip and Yukon Gold Potato Latke, Hot Smoked Salmon,  
Living Watercress, Frisée, Fried Capers and Citrus Vinaigrette

Caramelized Onion and Fennel Tart with Thyme and Pecorino  
Petite Greens Salad and Mustard Champagne Vinaigrette

Prosciutto Wrapped Scallop on Pepperonata, Caper Butter, Herb Salad  
and Grilled Focaccia

Jumbo Short Rib and Fontina Ravioli, Roasted Carrot Jus and Pickled Celery  
and Crispy Shallot Salad

Braised Pork Belly, White Bean Puree, Apple Confit and Crisp and  
Parsnip Chips

Apple Flan, Shredded Duck Confit and Celery Root, Mache,  
Sherry Vinaigrette and Nut Bread Crostini

***Duets of Soup and Such***

Apple Cider and Roasted Onion Soup and Fried Thyme with a Watercress and Mache Salad, Candied Bacon and Port Vinaigrette

Local Pumpkin Soup with a Warm Panini of Duck Confit, Goat Cheese and Roasted Apricot Marmalade

***A Trio of Autumn Flavors***

A Trio of American Cure Meats: House Pate, La Quercia Prosciutto and Rillette of Duck Confit served with Pickled Fruits, Port Syrup, Greens and Brioche Crisps

Rosette of Citrus Smoked Salmon, Roasted Beets with Dill, Petite Winter Salad of Mache, Endive and Frisée with Citrus Caper Dressing

Warm Yukon Potato and Leek Soup, Caramelize Onion and Fennel Tart, and Mixed Green and Frisée Salad with Hazelnut Oil and Sherry Vinegar

***Cheese Tasting***

A selection of 3 Artisan Cheeses, Semi Soft, Aged and Blue Veined, Limelight Honey Comb and Quince Paste

***An Intermezzo to Cleanse the Palate***

Lavender and Lemon Zest Granita

Pear and Cranberry Granita

Green Apple Sorbet

Pomegranate Sorbet

***Hearth Bake Breads and Locally Roasted Coffee******INCLUDED WITH ENTREE****Choices include*

House Made Cheese Bread Sticks

Artisan Rolls

Sliced Artisan Loaves

Flat Breads, Lavosh and Savory Biscotti

Limelight's Garlic Bread

House Made Roti

Millet Bread

*Served with choice of*

Sweet Butter

Herb Butter

Limelight Honey Butter



## Main Plates

**Free-Range Poultry**

Roasted French Breast of Chicken, Apple -Goat Cheese and Potato Gratin, Braise of Black Kale and Sweet Onions, Spiced Cider Reduction and Crispy Parsnip Chips

Seared Breast of Chicken, Creamy Stone Ground Grits, Crispy Brussels Sprouts with Walnut Vinaigrette and Natural Jus

Grilled Chicken Paillard, Caramelized Leek and Potato Puree, Garlic Roasted Red Swiss Chard, Wild Mushroom with Shiraz Jus

Breast of Chicken Stuffed with Dried Cranberry and Cornbread, Green Apple and Sweet Potato Pancake, "Green Bean Casserole" and Pan Gravy

Citrus Marinated Chicken Breast, Herbed Orzo with Caramelized Shallots and Mushrooms, Sautéed French Beans and Roasted Squash Coulis

Seared Duck Breast, Mushroom and Barley Risotto, Braised Kale and Turnips, Fig Jus and Mushroom Dusted Onion Rings

Parmesan Crusted Chicken Scaloppini, Oven Roasted Cherry Tomatoes, Zucchini, Pesto Jus and Arugula Salad

"Fried Chicken" and Buttermilk Bacon Mashed Potatoes, Roasted Cipollini Onions, Greens and Maple Butter

**Sustainable Fish/Seafood**

Roasted Barramundi, Roasted Parsnip Puree, Sautéed Market Greens, Pumpkin Seed Pesto and Fried Carrots

Dill and Horseradish Crusted Tilapia, Braised Red Cabbage, Crispy Potato Perogi and Caviar Crème Fraîche

Pan Seared Cod with a Chorizo Butter, Braised Kale, White Beans and Yams with Charred Lime and Cilantro

Grilled Salmon, Ragout of Butternut Squash, Red Potatoes, Chanterelles, Pancetta, Cream and Green Chive Coulis

Seared Arctic Char with Bourbon Butter, Polenta Cake with Glazed Carrots and Baby Arugula and Shaved Fennel Salad

Seared Red Snapper, Saffron Potatoes, Watercress and Citrus Salad, Dried Tomatoes and Red Pepper Rouille

Seared Striped Bass, Ragout of Wild Mushrooms, Red Pearl Onions and Leeks, Crispy Salsify and Red Wine Sauce

Roasted Salmon, Chive Gnocchi, Shiitake-Mushrooms Relish with Roasted Tomato Broth

**Midwest Beef**

Grilled Beef Tenderloin, Carrot Mashed Potatoes, Roasted Field Mushrooms, Confit of Sweet Onions and Mustard Demi-Glace

Chicago Spice House Rubbed Individual Sirloin of Beef, Stone Ground Cheddar Grits, Crispy Salsify and Smoked Bacon Bourbon Sauce

House Marinated Flank Steak, Crispy Smashed Red Skin Potatoes, Roasted Shiitakes, Sesame Carrots and Miso Butter

Ancho Chili Braised Beef Short Rib, Mashed Yukon Potatoes, French Beans, Roasted Tomato Jam and Crispy Tortilla Strips

Individual Beef Filet with a Spinach and Caramelized Onion Crust, Potato and Celery Root Gratin, Roasted Carrots and Red Wine Demi-Glace

Roasted Tenderloin of Beef, Wild Mushroom Bread Pudding, Glazed Root Vegetables and Horseradish Chantilly Cream

Individual Filet of Beef, Chive Potato Puree, Grilled Zucchini and Madeira Demi Glace with a *Choice of Green Peppercorn or Blue Cheese Butter*

Roasted Tenderloin of Beef, Sweet Potato Succotash, Toasted Garlic Broccolini and Green Onion Béarnaise

Bacon Wrapped Filet of Beef, Creamed Spinach, Parmesan and Truffle Butter Baked Stuffed Potato, Madeira Demi-Glace

Red Wine Braised Beef Short Rib, "Pot Roast" Vegetables, Smashed White Potatoes and Onion "Strings"

**Artisan Lamb/Pork/Veal**

Roasted Veal Loin, Truffled Potato Puree, Roasted Spinach, Tomato Gratin and Herbed Natural Veal Jus

Mushroom and Basil Crusted Veal Scallopini, Farro Pilaf, Spaghetti Squash and Citrus, Roasted Pepper Coulis

Fig Glazed Rack of Lamb, Root Vegetable and Goat Cheese Potato Gratin, Local Squash and Mint Jus

Garlic, Rosemary and Thyme Rubbed Pork, Pumpkin Semolina Polenta, Sautéed Rapini, and Date Sauce

**Thoughtful Vegetarian**

Cannelloni of Roasted Potato and Root Vegetable Hash, Squash Cream and Walnut Pesto

White Lasagna Timbale with Ricotta and Basil, Garlic Roasted Spinach, Parmesan Broth and Oven Dried Tomatoes

Vegan Polenta with Cake, Garlic Roasted Baby Spinach and Charred Tomatoes, Roasted Red Pepper and Herb Jus

Wild Mushroom and Portobello Sacchetti Pasta, Pan Roasted Seasonal Cauliflower, Parmesan Broth and Chive Oil

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LIMELIGHT



*Food illuminated*

***A Combination of Flavors***

Roasted Tenderloin of Beef and Seared Breast of Chicken  
Creamy Stone Ground Grits and Roasted Brussels Sprouts  
with Walnut Vinaigrette and Natural Jus

Seared Arctic Char with and Petite Grilled Chicken Paillard  
Polenta Cake, Glazed Carrots, Bourbon Butter and Arugula Salad

House Marinated Flank Steak and Grilled Salmon  
Ragout of Butternut Squash, Red Potatoes, Pancetta and Cream  
and Green Chive Coulis

Roasted Tenderloin of Beef and Maple Smoked Salmon  
Wild Mushroom Bread Pudding, Glazed Root Vegetables  
and a Horseradish Chantilly Cream

Individual Beef Filet with a Spinach, Onion Crust and Shrimp "Scampi"  
Horseradish Potato Puree, Roasted Carrots and Mustard Butter

Fig Glazed Rack of Lamb and Herb Seared Salmon  
Root Vegetable and Goat Cheese Potato Gratin, Local Squash,  
Watercress and Natural Jus

Braised Short Rib of Beef and Crab Macaroni and Cheese  
Roasted Garlic Spinach and Natural Jus

Limelight "Fried Chicken" and Individual Skirt Steak  
Black Bean and Sweet Potato Salad, Green Beans and Pepper Gravy

Pan Seared Crab Cake and Marinated Flank Steak  
Yukon Mashed Potatoes, Squash Succotash and Citrus Aioli

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LIMELIGHT



*Food illuminated*

To Finish the Meal

**Served to your table**

Soft Caramel Tart, Bittersweet Chocolate and Shortbread Crust

Warm Apple and Cranberry Crisp and Cinnamon Gelato

Flourless Chocolate Cake, Raspberry Coulis and Whipped Cream

Streusel Apple Pie, Aged Cheddar Cheese and Gelato

Tiramisu Tart, Chocolate Espresso Bean Garnish

Honey Poached Pear, Pine Nut Caramel and Goat Cheese Anglaise

Dulce de Leche Chocolate Chuck Brioche Bread Pudding

Banana Tarte Tartin with Vanilla Gelato and Coconut, Rum Anglaise

Traditional Pavlova, Crème Fraîche and Fresh Fruit

Cornmeal Pound Cake, Poached Pears, Buttermilk Ice Cream and Rosemary Syrup

Decadent Chocolate “Bar” with Hazelnut Anglaise and Candied Orange Peel

Individual Turtle Tart, Bourbon Caramel and Pecan Brittle

Petite Crepe Suzette, Vanilla Bean Mousse, Raspberry Merlot Sauce and Berries

Pecan Layer Cake with Whisky Bavarian Cream and Winter Fruit Compote

Caramelized Pear and Frangipane Tart and Calvados Crème Fraîche

Green Apple and English Walnut Torte, Butterscotch Caramel and Candied Thyme

Chocolate Pistachio Pave with Orange Salad and Mint

Roasted Pumpkin Cheese Cake, Ginger Snap Crust and Cranberry Compote

Ginger Cake, Caramelized Pear and Lemon Cream Parfait

Deconstructed Carrot Cake with Cream Cheese Filling, Candied Walnuts and Spiced White Chocolate Sauce

**Dessert Flights**

Apple Three Ways

*Caramel Apple Tart, Dumpling and Roasted Apple Parfait*

Fall Flavors

*Pumpkin Roll, Spiced Rice Pudding and Red Wine Poached Pear and Cinnamon Anglaise*

Trio of Chocolate

*Truffle Tart, Bread Pudding and Pot de Crème*



Sweet Little Bites for the Table

**Cookies**

Peanut Butter and Jelly  
Chocolate Mint Milano  
Cinnamon "Sandies"  
Chocolate-Cherry Pistachio Biscotti  
Peppermint Patties  
Chocolate Dipped Shortbread  
Chocolate Brownie  
Checkerboard  
Cinnamon Palmier  
Chocolate Chip

**Mini Cupcakes**

Vanilla with Seven-Minute Icing and Toasted Coconut  
Angel Food Cupcakes with Citrus Glaze  
Carrot Cake and Cream Cheese Frosting with Toasted Pecans  
Red Velvet with White Chocolate Frosting  
Chocolate "Hostess" with Crème and Chocolate Frosting  
"Candy Bar" with Salted Peanuts

**Bites and Bars**

Chocolate Bread Pudding Bite with Caramel Sauce and Salt  
Chocolate S'more  
Key Lime Tartlet  
Valhrona Chocolate Honey Tart  
Walnut Brownie Bites  
Chocolate Dipped Coconut Macaroons  
Linzer Square  
Raspberry Crumble Bar  
Apricot Coconut bar  
Macadamia and Coconut Brownie  
Lemon Curd Bar  
Raspberry Mousse Tart  
Lemon Curd Tart  
Chocolate Ganache Tart  
Gingerbread and Lemon Curd Bite  
Pecan Cake Bite