

# Menu

## First Course

**Seared sea scallops presented on a bed of butternut squash pureed with exotic Thuvian herbs and drizzled with chive oil**

## Second Course

**Reefclaw cakes presented with fire-roasted corn, garlic, and sauteed leeks**

## Third Course

**Roasted beets in a dwarven mead reduction presented with fresh goat cheese and pickled Chelish greens**

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## Fourth Course

**Grilled fillet of ankheg, presented with caramelized shallots in a Thuvian wine reduction, along with crisp truffle-scented potato, white asparagus, and Darklands mushrooms**

## Fifth Course

**Sorbet served with berries soaked in Irrisen ice wine and topped with a delicate chocolate lattice**

## Sixth Course

**Rich Rahadoumi coffee and a choice of either a fine Taldan dessert wine or a dark Molthuni brandy**