

Experience the warmth, charm and exceptional flavors that defined Julia Child's Legendary approach to French Cuisine.

5 Course Julia Child Inspired Dinner

Date: Friday, April 5 Time: Begins at 7:00pm Location: The Venue at StoneWater Led by: Executive Chef, Kathryn Neidus & Chef De Cuisine, Temple Turner Price: \$85pp + tax & gratuity (Price Includes, Welcome Glass of Champagne & Amuse, 5-Course Dinner & Take Home Treat) Beverages: Speciality Julia Themed Cocktails & Featured Wines available for purchase.

Reservations Required, Space is Limited.

Email or Call Whitney: wneidus@stonewatergolf.com 440.461.4653 x232



Amuse Bouche & Glass of Champagne Upon Arrival 🏸

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AÏGO BOULIDO garlic soup with bone marrow croutons

NIÇOISE SALAD

fingerling potatoes, haricot vert, nicoise olives, tomatoes, soft poached egg, anchovies, leafy greens

DOVER SOLE MEUNIÈRE butter poached, baby bok choy

BEEF BOURGUIGNON roasted shallot pedals, potato puree

MOUSSE AU CHOCOLAT vanilla bean whip cream

Take Home Breakfast Treat

