



BUICK LACROSSE

Luxury Dinner Party Fall Table

Appetizer

Tiny Roasted Pecan, Pancetta and Ricotta Pies & Crostanis of Goat Cheese with Cranberry, Pecan & Olive Tapenade

First Course:

Roasted Pumpkin and Sage Soup
with Cider Cream

Main Course:

Maple Glazed Pork Crown Roast with Caramelized Granny Smiths, Gingersnap Gravy
and Apple Pecan Stuffing
Green Beans with Sage and Pancetta

Dessert:

Pumpkin Brioche Bread Pudding
with Warm Salted Caramel Sauce
and Vanilla Bean Ice Cream

