



MEMBER'S CLUB
GENEVA NATIONAL

CLOSING SCRAMBLE
DINNER & DANCE MENU

WELCOME BITE

Chef-Attended Nigiri

ebi shrimp over seasoned rice, brushed with yuzu mayo and finished with tobiko

GRAZING & STARTERS

Charcuterie Grazing Table

curated selection of meats, cheeses, breads, and accompaniments

Roasted Butternut Squash Fall Salad

seasonal greens, roasted squash, seeds, and vinaigrette

MAINS & SIDES

Tomahawk Carving Station

carved to order and flamed with cowboy butter

Roasted Chicken

herb-roasted and carved by the chef

Spinach Alfredo Pasta

tossed in a creamy spinach sauce, finished in a Parmesan wheel

Au Gratin Scalloped Potatoes

layers of potato baked with cream and cheese

Chef's Seasonal Vegetables

roasted medley of fall's best produce

SWEET FINALE

Mini Dessert Grazing Table

assortment of petite pastries and seasonal sweets