



**GASTON OUTSIDE'S RESTAURANT  
& RETAIL WEEK 2019  
OCT. 6 - 13  
Seven Oaks Cafe**

**Three Course Meal: \$35 per person**  
**First Course (choice of one)**

- **Collard Dip** - Creamy collard dip served with warm pita points
- **Short Rib Sliders** - slow braised beef short ribs, bacon jam, and apple slaw
- **Deviled Eggs** - Traditional style eggs, sugar bacon

**Second Course (choice of one)**

- **Caprese Chicken**- Grilled marinated chicken breast with roasted tomatoes and melted mozzarella. Topped with walnut pesto and balsamic drizzle, served over creamed spinach risotto
- **Country Trout**- - Seared salt & pepper seasoned trout drizzled with lemon butter. Served with succotash and seasonal vegetables
- **Filet Dinner**- 6oz butter seared CAB filet served with mushroom risotto and collard greens

**Third Course (choice of one)**

- **Ooey Goey Butter Cake** - rich and creamy cake with cream cheese and fresh fruit compote
- **Banana Pudding** - our chefs homemade banana pudding filled with fresh banana, wafers, and topped with whipped cream
- **Freshly Made Dessert of the Day**