

SAMPLE MENU ECLECTIC #2 (3 courses)

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First

AUTUMN SALAD

mixed lettuces with roasted delicata squash, toasted pecans, green apple, shaved red onion, blue cheese, dried cherries, balsamic vinaigrette

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Main

BEEF SHORT RIB

slow braised, aromatic red wine and peppercorn reduction, oven roasted herb tomato, creamy garlic mashed potato, seasonal vegetable

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Dessert

OLIVE OIL CAKE

blueberry compote, marscapone

Add 2nd course option for an additional \$10/per person.

CHEESE AND CHARCUTERIE BOARD

local and imported cheeses, assorted cured meats, giardinera, nuts, dried fruit, chef's choice of bread

OR

Swap out dessert for 2nd course for same 3 course price.