

SAMPLE MENU ECLECTIC #1 (3 courses)

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First

SPINACH AND KALE SALAD

roasted balsamic red onion, garlic crouton, green apple, gorgonzola, toasted
pine nuts

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Main

CHEF MADE TRIPLE WINTER SQUASH RAVIOLI

crispy sage, spinach, white wine-parmesan stock, truffle, asiago

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Dessert

SALTED CARAMEL POTS DE CREME

whipped creme fraiche

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

MIDDLE EASTERN MEZZE

baba ganoush, smoked hummus, tabouleh salad, handmade flatbread

OR

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