



Fall Harvest Dinner Menu | October 11, 2020

Artisan dinner rolls with herb butter rosettes

1st course

ARUGULA FALL HARVEST SALAD

Baby beets, julienne green apple, bocconcini, crispy beet curls, lemon honey vinaigrette, Maldon salt

2nd course

AUTUMN BUTTERNUT SQUASH SOUP

Butternut squash gremolata, micro greens

Main course

TURKEY DINNER

White and dark meat roulade, confit garlic smashed potato, herb stuffing, acorn squash, baby carrots, pan gravy

Dessert course

PUMPKIN PIE

"CALLEBAUT" chocolate sauce, pumpkin seed shortbread crumble, cinnamon whipped cream, cranberry coulis, edible flowers

Starbucks coffee and assorted teas

Dietary menu:

For vegetarians/vegans:

Salad: no cheese everything else stays the same

Soup: same soup

Main course: Veg cannelloni, baby roasted potatoes, acorn squash, baby carrots and tomato basil compote

Dessert: Bourbon macerated fruit martini topped with raspberry sorbet