

The Seasonal Experience

Sample Hors d'oeuvres

Local cheese and artisan crackers
with homemade preserves and chutney

Antipasto platter

Greek platter

Sample Family Style dinner

Fresh house baked artisan breads with whipped organic butter

1st Course

Salad of hand picked Aldergrove greens, wild herbs, and edible flowers with
roasted beets, shaved fennel, and slice orange with an oregano and red wine
vinaigrette

2nd Course

Hand rolled ricotta gnocchi, local mushrooms, and organic herb
and chevre cream sauce

Entrée

Braised beef shortribs with sundried tomatoes, nicoise olives, and arugula

Herb roasted Polderside Farms heritage chicken

Root vegetable ragout

Roasted local nugget potatoes with cippollinne onions,
and braised greens

Dessert

Individual maple scented crème caramel

Platters of petite desserts and cookies; all homemade and seasonally inspired