



Dinner for Two Menu Options

Appetizer (choose one)

Wild Mushroom Puff
sautéed with sherry, tarragon, shallot and cream in crisp puff pastry
with micro watercress salad

Bruschetta
summer tomatoes, parmesan, garlic, fresh basil, crisp crostini with olive oil

Crostini
roasted grapes, goat cheese & walnuts

Zucchini & Lentil Fritters
coriander yogurt sauce, herb salad

Cherry-Brandy Baked Brie
walnuts, crispy baguette, microgreens

Entrée (Choose One)

Sage & Black Pepper Encrusted Filet Mignon / Tofu or Tempeh
ragu of local mushrooms, smashed baby potatoes with truffle oil and grated parmesan,
nest of "spaghetti" vegetables sautéed with fresh basil

Pan-Seared Filet Mignon / Tofu or Tempeh with Cognac-Peppercorn Cream Sauce
whipped mashed potato & garlicky green beans

Spice Rubbed Filet Mignon / Tofu or Tempeh with Pomegranate Sauce
roasted root vegetables & multigrain rice pilaf

Filet Mignon / Tofu or Tempeh with Wine Sauce
on a bed of tomato farro risotto & green bean, broccolini & asparagus medley

Filet Mignon / Tofu or Tempeh with Wild Blueberry Port Sauce
carrot & mint puree, sauteed asparagus or spinach

Dessert (Choose One)

Flourless Chocolate Cake
mixed fresh berries, vanilla creme anglaise

Warm Bartlett Pear
gingerbread cakelette, mascarpone creme, candied ginger

Chai Pot de creme
cardamom chantilly cream, shaved chocolate, walnut cookie thins

Warm Chocolate Stout Pudding
fresh berries & cream

Traditional Tiramisu
espresso and rum-soaked Italian biscuits, mascarpone cream,
whipped cream and cocoa powder

Strawberry Shortcake
macerated berries, fresh biscuit, vanilla cream