



Sample Harvest Menu

- 2011 -

Appetizers

Eggplant Roulade – Eggplant, rolled with a sundried tomato pesto and roasted peppers.

Smoked Tomato Bruschetta – Fresh smoked tomatoes, tossed with Kalamata olives, extra virgin olive oil and feta cheese.

Salads

Roasted Beet Salad – Beets, slow roasted then marinated in red wine. Tossed with baby greens, olive oil and gorgonzola cheese.

Mandarin Salad – Romaine lettuce with mandarin oranges and an apple cider vinaigrette.

Entrees

Wine Roasted Turkey – gently brined turkey, roasted with white wine and garlic. Stuffed with a wild rice, sausage dressing.

Maple Salmon – Salmon, glazed with maple syrup then grilled with an apple wood essence.

Bratwurst in Beer – Fresh made Bratwurst, marinated in beer and topped with grilled Vidalia onions.

Sides

Mashed Potatoes – Russet and Yukon gold potatoes.

Drunken Carrots – Fresh carrots, slow roasted with Triple Sec and Brandy.

Roasted Broccoli – Farmer's Market broccoli tossed with olive oil, garlic and herbs.

Desserts

Pumpkin Soufflé – A gently lifted soufflé from fresh pumpkin, drizzled with a maple-bourbon custard sauce.

Apple Pie – Granny Smith apples, Calvados Brandy and spices filling a homemade crust.