



FARM·TO·TABLE MENU

FIRST COURSE

Salad Of Organic Greens with Shredded Carrots and Kohlrabi, Radish,
Pickled Onion and Roasted Hazelnuts

MAIN COURSE: CHOICE OF ENTREE

Painted Hills Top Sirloin with Demi Glace, Smoky Habanero Chèvre
and Fried Shallots

Carlton Farms Herbed Pork Tenderloin with Shiitake Mushroom Sauce

Seasonal Roasted Vegetable and Gouda Wellington with Roasted Red Pepper Puree

Wild Rice Pilaf

Spinach Stuffed Zucchini

DESSERT

Blueberry Lavender Panna Cotta, Walnut Shortbread Cookie

Hazelnut Brittle Crumble