

This is a sample menu. Course choices change throughout the season.

FIRST COURSE CHOICES

BLACK BEAN SOUP
Sour Cream and Crispy Tortilla Strips

OR

POACHED PEAR SALAD
*Mixed Greens, Tomatoes, Shallots, Cranberries, Brie Cheese, Candied Walnuts,
& Raspberry Vinaigrette*

SECOND COURSE CHOICES

BRAISED SHORT RIBS
Mashed Potatoes, Julienne Vegetables, & Sage Veal Reduction Sauce

GRILLED SALMON
French Green Lentils, Sautéed Spinach, Mushrooms, & Balsamic Vinaigrette

CASSOULET - LANGUEDOC REGION
Traditional White Bean Stew with Lamb, Duck, & Pork

THIRD COURSE

ASSORTED GOURMET COOKIES

A LA CARTE ADDITIONS

APPETIZERS

DUCK & MUSHROOM RAVIOLI
Bed of Grilled Vegetables & Sage Veal Reduction Sauce

GUACAMOLE AND HOMEMADE TORTILLA CHIPS

DESSERTS

ALMOND MASCARPONE CAKE

HOMER'S ICE CREAM OR SORBET DU JOUR