

ELDER HALL

— A Gathering Space —

EARLY FALL DINNER MENU

SALADS

Mixed Greens, Shaved Vegetables, Sumac Nuts and Seeds (V,GF)
Spinach, Hard Cooked Egg, Bacon, Mustard Vinaigrette (GF)
Arugula, Radish, Green Olive, Citrus Vinaigrette (V,GF)
Kale, Apple, Cider Vinaigrette, Crouton (V)

VEGETABLES

Roasted Carrots, Feta, Pistachio (GF)
Roasted Fall Squash, Dried Fruit Chutney, Pepitas (V,GF)
Smoked Potatoes, Aioli, Fines Herbes (GF)
Eggplant, Sweet Peppers, Tomato (V,GF)
Israeli Cous Cous, Olive, Figs (V,GF)

MAIN

Trout Roulade, Herb Caper Vinaigrette (GF)
Chicken Thigh, Honey, Fennel Pollen (GF)
Hanger Steak, Chili Rub, Chimichurri (GF)
Cider-Brined Pork Loin, Mustard Cream (GF)
Lamb Leg, Yogurt-Tahini Sauce, Mint (GF)
Oregon Mushroom Ragout, Polenta, Shallot Salsa Verde (can be prepared vegan)

DESSERTS

Poppy Seed Cake, Huckleberry Compote, Whipped Cream
Vanilla Panna Cotta, Poached Pear, Hazelnut Crunch (GF)
Bittersweet Chocolate Brownie, Candied Walnuts, Brown Sugar Sauce

V = Vegan

GF = Gluten Free

GF* = Gluten Free by Request