



GOLDEN ANNIVERSARY DINNER

Passed Hors d'oeuvres

Basil Risotto Cake with Sun-Dried Tomato
Chicken and Scallion Skewer with Orange Sesame Soy Glaze
Cypress Grove Chevre and Caramelized Onion Tart
Potato Apple Pancake with Smoked Salmon and Dill Crème Fraiche

Plated Dinner

First Course

Wild Baby Field Greens with Sliced Pears, Candied Pecans, Crumbled
Gorgonzola and Champagne Vinaigrette

Second Course

Roast Tenderloin of Beef in a Tri Color Peppercorn Crust with
Cabernet and Porcini Mushroom Essence Demi-Glace
And/Or
Roasted Cornish Game Hen Stuffed with Minnesota Wild Rice
Napped with a Sauce of Dried Cherries
And/Or
Artichoke Cannelloni with Mozzarella, Lemon Bechamel, and Fresh Thyme

Accompanied By
Baby Vegetables with Julienne of Red Pepper and Herb Butter
and
Mashed Potatoes with Roasted Garlic

Assorted Crusty Breads and Rolls with Sweet Butter
Rosemary Rolls, Walnut Pugliese, Ciabatta