

# 2009 Dinner Menu

## Passed Appetizers

- ∅ Mushroom and Swiss Strudel
- ∅ Herb Goat Cheese a top Garlic Crustini Garnished with Sweet Roasted Grape Tomatoes Drizzled with a Balsamic Reduction Garnished with Arugula, Fennel and Lemon Vinaigrette

## First Course

- ∅ Mixed Spring Greens with Roasted Cashews, Dried Cranberries, Shaved Asiago Tossed in a Brandied Orange Vinaigrette

## Second Course

- ∅ Cracked Tri-Peppercorn Crusted Top Sirloin with Sweet Roasted Grape Tomatoes and pesto Drizzle Served with Herb Marinated Airlined Chicken Breast all Over Potato Carrot Puree and Asparagus Spears
- ∅ (Vegetarian) Portobello Mushrooms, Spinach and Herb Roasted Leeks Wrapped in Puff Pastry Over Potato Carrot Puree and Asparagus Spears

## Dessert

- ∅ Vanilla Lemon Crème Brulee with Macerated Berries