



FARM·TO·TABLE MENU

SALAD COURSE

Late Summer Salad featuring Roasted Apple, Hazelnuts and Shaved Reggiano
drizzled in Maple Balsamic Vinaigrette

MAIN COURSE: CHOICE OF ENTREE

Painted Hills Petite Sirloin with Chimichurri, served with side of Whipped Sweet
Potatoes and Charred Green Beans

Fitts Fresh Salmon roasted with Lemon Herb Salsa, served with side of Garlic
Herbed Wild Rice and Charred Green Beans

Wild Mushroom and Seasonal Vegetable Stuffed Portobello served with side of Gar-
lic Herbed Wild Rice and Charred Green Beans

DESSERT

Keeping this course a surprise until the event!