



Winter Harvest Dinner - November 10, 2017

First Course

Butternut Squash Soup with lump crab meat

Lamb meatballs with feta, and tzatziki

Belgium Endive, Point Reyes Blue Cheese, Crispy Prosciutto, white balsamic

Second Course

Maple-Brined Smoked Pork Tenderloin and glazed pears

"Beer Can" Whole Roasted Turkey

Brussels au gratin

Sweet Potato Gnocchi with sage brown butter

Cranberry Herb Couscous

Third Course

Dark Chocolate Bark

Brownie Parfait