

an **ARTful** menu...

choice of entree

ROASTED CHICKEN BREAST

marinated with White Wine, Dijon & Thyme

ORGANIC SALMON

Herbed Grain Mustard Crust

BEEF & WALNUT CAKE (vegan)

Tahini & Lemon

each entree includes

Mixed Local Autumn Green Salad

Cider Vinaigrette, Edgwick Farm Goat Cheese He**ART**,
Delicata Squash, Pecans, Shaved Beets & Fennel

Roasted Brussels Sprouts

Haiga & Wild Rice

with Leeks, Sage & Celery

Signal Fire Bread & Butter

dessert

Apple TART with Vanilla Whipped Cream

Apple Crisp (vegan gf)

