

# Sample Dinner Menus

## First Course Selections

Belgian Endive, Radicchio, and Watercress Salad with Ruby Grapefruit, Candied Pecans, and Citrus Dressing

Roasted Vegetable Salad with Portobello Mushroom Vinaigrette and Herb Grissini

Roasted Butternut Squash and Corn Soup with Toasted Pepitas

## Dinner Entrée Selections

Sautéed Chicken Breast with Port Wine, Rosemary, and Dried Apricots Served with Red, Wild, and White Rice in Sherry Vinaigrette and Seasonal Vegetables

Roasted Game Hen with Apple Cranberry Stuffing and Sautéed Swiss Chard Served with Roasted Potatoes and Seasonal Vegetables

Canadian Ling Cod with Roasted Garlic and Balsamic Vinegar Sauce Served with Shiitake Mushroom Mashed Potatoes and Seasonal Vegetables

Belgian Chimay Ale–Braised Boneless Short Ribs with Walnut Mustard Sauce Served with Spinach Whipped Potatoes and Seasonal Vegetables

Roasted New Zealand Rack of Lamb with Pomegranate and Herbes de Provence Glaze Served with Long Potato Wedges and Seasonal Vegetables

Grilled Portobello Mushroom Cap Served on Israeli Couscous Surrounded by Grilled Vegetables

## Dessert Selections

Chocolate Biscotti Mousse Cake with Raspberry Sauce

Trio Plate, Featuring Truffle Chocolate Triangle, Mini Lemon Tartlette, and White Chocolate–Dipped Strawberry

Apple Tarte Tatin: Thinly Sliced Spiced Apple atop Crispy Pastry with Caramel Sauce

Ginger Pear Tart with Almond Infusion and Vanilla Crème Anglaise