Senior Dinner
May 2019

First Course (pre-set)

First of the Season Farm Salad
Marinated Asparagus, Golden Beets, Shaved Radish, Zucchini Ribbons, Pumpernickel Croutons, Dill and Chickpea Mousse, Lemon Vinaigrette

Entrees (choice of one)

Pan Roasted Chicken au Jus,
Roasted Rainbow Carrots and Carrot Puree, Haricot Verts and Cippolini Agridolce

****

Brown Butter Filet of Scottish Salmon,
Spring Peas and Pea Puree, Wild Mushrooms, Tarragon Gremolata

****

Vegan Alternative:
Roasted Harissa Rainbow Carrots
Braised Beluga Lentils, Cauliflower Puree, Pickled Fennel

Dessert
Seasonal Fresh Fruit
Salted Dark Chocolate Bark

Maine Blueberry Almond Tart
Lemon Thyme Cream, Blueberry Compote

Breads
Artisan Whole G Dinner Rolls

Beverages
Local Sparkling Cider
Sparkling and Natural Spa Water
Fair-Trade Tea and Coffee