

# New England Harvest Dinner

## Garden Dinner Series

### *Passed Hors d'Oeuvre*

#### **Fried Olive VG GF**

*Herb crusted deep fried olive, sweet and spicy pepper jam, blue cheese aioli  
Served on a porcelain spoon*

#### **Crostini VG**

*Brie, pomegranate, apple sage chutney*

#### **Roasted Pumpkin & Apple Flatbread VG**

*Fried brussels sprouts, fried sage, pistachios with a pumpkin bechamel*

### *First Course*

*Served with crusty breads*

#### **Potato, Fennel, Apple Soup VG**

*Fennel-chive herbed butter garnish*

#### **Carrot & Ginger Soup VN**

*Crispy frizzled carrot*

### *Main Entrées*

#### **Cheesy Polenta and Pork Poblanos GF \*Contains Nuts\***

*Char grilled poblano peppers stuffed with a creamy herb and cheese polenta, braised pork shoulder  
Topped with muhammara*

#### **Stuffed Pumpkins VG**

*Roasted pumpkin stuffed with Moroccan couscous, rainbow chard, herbs, pickled red onion  
Served with orange ricotta*

#### **Herb Crusted Chicken Statler GF**

*Herb and crumb crusted chicken breast  
Topped with a spicy pumpkin-apple glaze*

### *Desserts*

#### **Pumpkin Tiramisu**

#### **Cider Donuts**

*With a maple pastry cream and dark chocolate mousse*

**\*\*VN - Vegan, VG - Vegetarian, GF - Gluten Free\*\***