

Garden Dinner Series

Botanica Nocturne

Passed Hors d'Oeuvre

Spanakopita VG

Spinach, garlic, dill, and feta wrapped in buttery phyllo. Topped with tzatziki

Savory Cheesecake Bite

Scallion-parsley cheesecake topped with smoked salmon

Apple Chip GF VG

Rosemary infused apple chip with cheddar walnut pesto

Roasted Vegetable Roll GF VN

Roasted root vegetables and sage wrapped in rice paper. cider glaze

First Course

Creamy Mushroom Bisque GF VG

Assorted mushrooms, thyme, rosemary, garlic and oregano.

Mache Salad GF VN

Mache and red sorrel with roasted delicata and sweet potato, crisp apple shaved fennel with a tarragon-chive vinaigrette.

Main Entrées

Ash Seared Halibut & Ash Roasted Chicken GF DF

green velouté

Basil Mashed Potatoes GF VG

Herb Roasted Root Vegetables GF VN

Brussels sprouts, butternut, parsnip, turnip, and carrot with chimichurri

Warm Lentil Salad VN

Spaghetti squash, mint leaves, pomegranate seeds, cilantro-cashew cream

Desserts

Pumpkin Swiss Roll

Pumpkin cake filled with rosemary apple cream cheese filling

Valencia & Thyme Chocolate Truffles

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

PEPPERS
ARTFUL EVENTS



**New England
Botanic Garden**
AT TOWER HILL