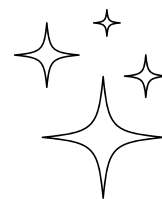


Garden Dinner Series



Dinner By Dazzle

Pre-Set Hors d'Oeuvres

Benne Wafer VG

Sesame wafers with beet puree and charred asparagus. tahini drizzle

Roasted Broccoli Falafel VN GF

Artichoke, crème fraîche and tobiko

Shrimp Scampi Spoon GF

Shrimp, tomatoes, parsley, white wine butter sauce, parsley-lemon gremolata

First Course

Served with crusty breads.

Potato Leek Soup GF VG

Puree of potato and leeks made rich with heavy cream and sweet butter. Frizzled leek.

Ratatouille Stew VN GF

Smokey eggplant, roasted zucchini, summer squash, with flavors of tomato onion and garlic, blended until smoothe. Topped with roasted vegetable.

Main Entrées

Braised Short Ribs

With mushroom and onion bordelaise

Roasted Chicken Breast

With wild mushroom marsala

Vegan Mushroom Pot Pie VN

Sour Cream and Green Onion Mashed Potato

Cider Braised Acorn Squash

Apple cider glaze

Desserts

Blood Orange Raspberry Sorbet

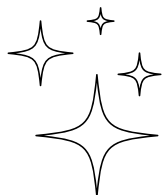
Candied blood citrus peel and a sugar snowflake

Cappuccino Bomb

Cappuccino mousse, dark chocolate fudge, devils food cake.

****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