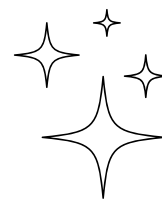


Garden Dinner Series



Dinner By Dazzle

Pre-Set Hors d'Oeuvres

Crostini VG

Creamy brie, candied cranberries, shaved chocolate

White Truffle Potato Croquettes

Artichoke, crème fraîche and tobiko

Sweet Potato Chip GF VN

Avocado mousse, pickled beets

First Course

Served with crusty breads.

Cauliflower Parsnip Soup VN GF

With winter spices, toasted coconut

Lemon White Bean Soup VN GF

Tender white beans, fennel and in a vegetable stock.
Pureed until smooth, with notes of rosemary and winter spices.

Main Entrées

Herb Roasted Pork Loin GF DF

With caper mustard sauce

Seared Salmon GF

With lemon dill cream sauce

Butternut Napoleons VG GF

Slices of roasted butternut shingled with parmesan cream, sage ricotta, mozzarella cheese

Parsnip & Carrot Puree VG GF

Swirls of velvety vanilla parsnip and sweet carrot purees

Pickled Plum Salad VG GF

Mustard and rocket greens, pickled plums, dried cherries, sunflower brittle,
cinnamon-cherry vinaigrette

Desserts

Pâte de Fruit

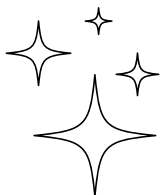
Homemade assorted pate de fruit

Gingerbread Forest

Gingerbread pot de crème, edible moss, meringue mushroom, pomogranate seeds

****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