Garden Dining
series

Dinner by Dazzle

PASSED HORS D'OEUVRES

Birria Empanada
Slow-braised beef and chilis served with Oaxaca cheese in a crisp empanada, chipotle crema
contains: wheat, milk, eggs, soy

Sweet Potato Latke
Crispy sweet potato and scallion latke, spiced apple-cranberry chutney, chives

Beet Tartare Spoon
Roasted beet, shallot, capers, Dijon, and chives, white bean–dill crème, crispy capers

Raspberry Brie Phyllo
Warm Brie and raspberry wrapped in phyllo, blood orange balsamic drizzle
contains: milk, wheat, soy

SECOND COURSE

Served with bread service

Roasted Celery Root & Leek Bisque
Celery root and leek puréed with cream and sweet butter, frizzled leeks
contains: milk

Roasted Pear & Frisée Salad
Frisée and baby kale, roasted pear, pickled red onion, spiced pepitas, crumbled blue cheese
maple-sherry vinaigrette
contains: milk

ENTRÉES

Miso Braised Short Rib
White miso, ginger, and garlic, sriracha aioli, scallion
contains: soy, egg

Rosemary-Garlic Roasted Chicken Thigh
Roasted red grape and shallot pan jus

Wild Mushroom & Root Vegetable Tourte
Mushrooms, parsnip, carrot, pearl onion, thyme–white wine gravy, vegan puff pastry
contains: wheat

Braised Winter Vegetables
Apple cider braised radish, turnip, and leeks

Sour Cream & Green Onion Mashed Potatoes
Whipped Yukon potatoes, sour cream, green onion
contains: milk

DESSERT

Gingerbread Tartlet
Gingerbread ganache, caramelized pear, salted caramel mousse
contains: wheat, egg, milk, soy

Fig and Wild Honey
Honey creme brulee, roasted fig compote, crisp caramelized sugar crust
contains: milk, egg

All dishes prepared nut-free

PEPPERS ARTFUL EVENTS
New England Botanic Garden AT TOWER HILL
NIGHT LIGHTS Fantastical Forest

*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.