

MSO Fall Educational Program Wednesday, November 3, 2021 Menu

DINNER

- ~ Autumn Baby Greens, Roasted Beets, Quinoa, Goat Cheese, Apple Cider Vinaigrette Dressing (GF/V)
 - ~ Balance Rock Farms Cider Glazed Whole Roasted Chicken (GF)
 - ~ Pan Roasted Atlantic Salmon, Citrus Herb Butter Sauce (GF)
 - ~ 18-Hour Braised Boneless Short Ribs of Beef, Red Wine Reduction (GF)
 - ~ Butternut Squash Ravioli, Asparagus, Sage Brown Butter Sauce (V)
 - ~ Maple Glazed Sweet Potatoes (GF/V)
 - ~ Caramelized Brussel Sprouts (GF/V)

DESSERT

- ~ Chocolate Decadence
- ~ Pumpkin Cheesecake Bites
 - ~ Assorted Petit Fours
- ~ Mini Fresh Fruit Martini's with Fresh Berries and Kiwi (GF)