AUTUMN DINNER

This sample menu is from a dinner party that was held in October of 2007. As our menus are seasonal and change daily, the dishes you have to choose from could be quite different from the ones listed below but the number of selections will be the same. Vegetarian selections will be included in the conference menu and we can meet any special requests that you may have on the night of your event.

Main Course (choose one)

Minestra of Puglian Chicories, Potato, and Hot Pepper Garden Lettuces Vinaigrette

Pasta
Gobetti with Beef ragù

Main Course (choose one)

Charcoal-Grilled Hoffman Farm Hen with 'Tokyo' Turnips, Young Carrots, and Wild Nettles Charcoal-Grilled Local Swordfish with Cherry Tomatoes, 'Blue Lake' Beans, and bottarga Sauce Polpette of Willis Farm Pork with Fresh-Milled polenta and Dandelion

Dessert (choose one)

Black Currant Tea and Cassis Ice Cream Bittersweet Chocolate Cake Pistachio-Sultana biscotti

Oliveto