

## 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*