

Rotary Harvest Dinner

Friday November 9th 2018

1st Course

Autumn Squash Bisque

With toasted pepitas, goat cheese & fresh herb oil

- Paired with 1st Degree of Riesling
- Available Vegan

2nd Course

Baby Spinach Salad

Topped with pomegranate, dried cherries, toasted pistachios, feta cheese, and a Dijon vinaigrette

- Paired with Stoney Lonesome Chardonnay
- Available Vegan

3rd Course

Grilled Petite Beef Tenderloin

Topped house made demi-glace with roasted root vegetables and Brussel sprouts

- Paired with Stoney Lonesome Estate Reserve Barbera Italian Varitetal
- Vegan dish – roasted delicate squash stuffed with parsnips, carrots, rutabaga, and cauliflower and drizzled with fresh lemon

4th Course

Raspberry Linzer Tart

Buttery pecan crust with berry sauce & vanilla whipped cream

- Paired with Stoney Lonesome White Merlot
- Made vegan-poached pear w/dried cherries and toasted coconut

