

October the 9th Farm to Fork Dinner

Menu

APPETIZERS:

CAPRESE CROSTINI: TOMATO, BASIL, MOZZARELLA ON SOURDOUGH WITH BALSAMIC GLAZE

TERIYAKI MEATBALLS

1ST COURSE:

FOCACCIA W/WHIPPED HERB BUTTER

HARVEST GARDEN SALAD WITH APPLES, ROASTED BUTTERNUT SQUASH AND CARAMELIZED PECANS WITH AN APPLE CIDER-DIJON VINAIGRETTE

2ND COURSE:

MESQUITE DRY RUBBED TRI-TIP WITH SYRAH, SHIITAKE AND OYSTER MUSHROOM SAUCE
SERVED WITH GARLIC ROSEMARY MASHED POTATOES, SEASONAL SAUTEED VEGETABLES

MONTERREY HALIBUT WITH A MEDITERRANEAN BEURRE BLANC
SERVED WITH A WILD RICE BLEND, SEASONAL SAUTEED VEGETABLES

EGGPLANT PORTOBELLO WITH A MEDITERRANEAN BEURRE BLANC
SERVED WITH A WILD RICE BLEND, SEASONAL SAUTEED VEGETABLES

3RD COURSE:

APPLE CRISP WITH CARAMEL SAUCE AND HOMEMADE VANILLA ICE CREAM

Willow Creek Catering

Chef Dawn Pliche'
559-877-7891