

# MENU

Annual  
Meeting  
2025



## Salad

Frisee and Watercress Salad with Sliced Radish, French Beans, Goat Cheese, Crispy Bacon, and Apple Cider Vinaigrette (GF)

## ENTRÉE

Seared Organic French-Cut Chicken Breast (GF):  
Butternut Squash Puree, Brussel Sprouts, and  
Rosemary Jus

## Vegetarian Entree

Vegetable Napoleon: Grilled Carrot, Eggplant,  
Winter Squashes, Red Pepper, King Trumpet  
Mushroom, Chickpea, Mushroom and Tomato  
Stew with House Made Harissa, and Greek Yogurt

## DESSERT

Autumn Forage Jar: White Chocolate and Acacia  
Honey Mousse with Chestnut Cream, Cherries,  
and Crunchy Meringue

Vegetarian = VG • Gluten Free = GF

A vegetarian entrée is available upon request.

Please let your server know.