

Passed appetizers

Hazelnut coated Redwood hill goat cheese in endive leaf

Wild mushroom and brie crostini with thyme cream

Entrée

Butternut squash and ricotta stuffed cannelloni sautéed with
lemon zest, olive oil and roasted garlic

Roasted heirloom carrots and beets with fennel seeds and
port reduction

Quinoa pilaf with toasted sunflower seeds, chives, chervil
and dried cranberries

Salad

Baby spinach salad with sun-dried tomato, grilled onion and
feta with creamy herb vinaigrette

Dessert

Anise almond biscotti
Mini mocha pots de cream