

Joan Erath
Birthday Celebration
October 25, 2008

Butternut Squash Soup, with
Grafton smoked cheddar cheese and
sautéed apples

~

Organic Mixed Red Leaf Lettuce,
with salt roasted bosc pears, Gabriel
Coulet roquefort cheese and port
vinaigrette

~

Seared Sea Scallop with Truffled
Corn Pudding, lemon beurre blanc,
and parsley oil

~

Hibiscus and Grapefruit Sorbet

~

Oven Roasted Brandt Beef
Tenderloin with wild mushroom
espagnole sauce, yukon gold potato
& fennel puree and brussels sprout
petals

~

Bittersweet Farms "Fleur De Lys"
apricot coulis, fig-balsamic
reduction and marcona almonds

~

Deconstructed apple pie, housemade
caramel ice cream

