



building thriving individuals,  
families & communities

# This Evenings Fare

Cuisine by  
*Fish Bones American Grill's*  
Executive Chef Tony Scherrer

Wines by  
*Central Distributors, Inc*  
Stacey Thurston

Saturday, November 18, 2017  
6:00 PM

## HORS D'OEUVRES

Assorted Cheeses

Seasonal Bruschetta  
*with fresh baked focaccia*

Smoked Duck with Butternut Arancini  
*and Pomegranate Sriracha Sauce*

Wine: Z. Alexander Brown "Uncaged" Pinot Noir, CA

## FIRST COURSE

Creamy Onion and Apple Soup  
*with local cider and spiced fleurons*

Wine: Imagery Chardonnay, CA

## SECOND COURSE

Shaved Brussel Sprout Salad  
*spiced almonds, dried fruits, shaved parmesan, champagne citrus vinaigrette*

Wine: Gentil "Hugel", Alsace

## MAIN COURSE

Stuffed Pork Loin  
*with pears, spinach, mushrooms & house smoked bacon offered*  
*with sweet potato puree, haricot vert & natural jus*

Roasted Vegetable Strudel  
*with roasted squash, spinach, pears & mushrooms finished with*  
*roasted red pepper coulis, haricot vert and sweet potato puree*

Wine: Z. Alexander Brown "Uncaged" Proprietary Red Blend, CA

## CONFECTION

Pumpkin Pie in a Jar  
*spiced pumpkin, cream cheese mousse and gingersnap crumbs*

Wine: Cupcake Moscato d'Asti, IT