

SECOND HARVEST MENU
JUNE 15–AUGUST 15, 2008
Plated Meals

1st Course
Salad

Spinach Salad with Cheese Croutons with a Choice of Marinated Beets or Boiled Egg

Or

Tomato Slices showcasing the Local Talent with Garden Herbs and Infused Oil

2nd Course
Entrée

Filet Mignon
29*

Center-Cut Pork Chops
28*

Chicken Breasts
26*

Sirloin Lamb Chops
24*

Plank-Grilled Sweet Soy Sockeye Alaskan Salmon
20*

Vegan Vegetable Stacks
16*

All served on a Vegetable Puree of
Squash
or
Tomato Rounds

and

Mashed Potatoes
Topped with an Herb Salad

For assembly, puree is spread in a circular pattern off center of plate. Potatoes are placed in the center of the plate, topped with the entrée and the herb salad as a finishing garnish.