

tERRAPIN

Sample Dinner Menu
Dining Room Buyout

passed hor d'oeuvres

grilled lamb chops with chimichurri sauce
duck quesadilla wedges with mango-avocado salsa
goat cheese filled wontons
brie-mango crostini
crispy artichokes with wasabi aioli

choice of appetizer

mesclun salad with balsamic vinaigrette (*v, vg, mwf*)

morel and wild mushroom bisque (*v*)
garlic, sweet onions, cream and vegetable stock with plenty of mushrooms

truffed fig, brie and roasted shallot quesadilla (*v*)
topped with arugula

choice of entrée

grilled new york strip steak
with miso butter and fig vinegar reduction (*wf*)
mashed potatoes and sautéed spinach

grilled organic king salmon with cilantro-lime pesto (*wf*)
roasted fingerling potatoes and grilled summer squash

uncle vinny's special rigatoni (*mv, mvg, mwf*)
sauteed strips of chicken breast (or tempeh for vegetarian/vegan option) with spinach
in a tomato-sherry sauce

dessert

triple chocolate mousse cake
layered chocolate cake, white chocolate mousse and dark chocolate mousse

warm berry cake
fresh berries baked in vanilla genoise with vanilla ice cream

sorbet or ice cream (*v, mvg*)

v - vegetarian vg - vegan wf - wheat free
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