

Samhain 2011

Menu

Entree

Light fare

*Fondue of Cod à la Bretonne
with leeks and onions*

Sauteed Potatoes with parsley

OR

Air fare

*Roasted Cornish Hen (half)
in a plum and raisin sauce*

*Oven-baked Butternut Squash
with olive oil*

Vegetables

Greenbeans steamed with garlic, served with slivered almonds and mushrooms

Salad

Seasonal salad featuring mixed lettuce, croutons, caramelized orange slices, blue cheese, cranberries and nuts (nuts and Balsamic vinegar dressing on the side)

Dessert

Meringué de Pommes (Apple and meringue cake from Brittany)

Freshly baked rolls and butter

