

St. Francis Retreat 70th Anniversary Dinner Menu

Butter Wedge Salad w/ blackberry-peppercorn vinaigrette and fresh-shaved Pecorino Romano cheese.

Braised Morris Grassfed Beef Shanks in a red wine, roasted-garlic, tomato sauce served on a bed of Yukon gold-chive mashed potatoes, accompanied with roasted asparagus.

Pan Roasted Sea Bass w/ Heirloom tomato, citrus, fennel relish on a bed of saffron-lemon risotto, accompanied with sauteed escarole.

Roasted Vegetable Napoleon, stack of portabella mushrooms, zucchini, eggplant skewered with fresh rosemary w/ tomato Basil sauce, accompanied with quinoa tabouli.

Wild Berry Panna Cotta w/ Citrus mascarpone, sprig of fresh mint.

Fresh-baked rosemary dinner rolls will be served at meal time.