

MWSC DINNER MENU

Appetizer Stations <Dark Vienna Lager>

Prosciutto wrapped Asparagus Spears topped with Manchego Cheese

AND

Seared Espresso Rubbed Duck Breast Crostini | Wild Arugula | Herbed Boursin |

Poached Pear | Port Wine Drizzle

Salad Course <Belgican>

Organic Arcadian Harvest Greens tossed in a Dijon Vinaigrette |

Toasted Hazelnut Chèvre Drops | Pickled Jicama Matchsticks | Golden Raisins

Palate Cleanser <Blonde Sabbath>

Chinese Five Spice Seared Scallop | Caper Beurre Blanc

Main Course <Co-Chillin IPA>

48-Hour Night Beaver Oatmeal Stout Soaked Grilled Tri Tip | Rosemary Purple Potatoes | Cedar Plank Roasted Wild Mushroom Demi | Cauliflower & Brussel Sprout Hash | Amaranth Micros

Dessert <The Nutty Ambro>

Amaretto Panna Cotta | Almond Brittle Bites