



COUNTYLICIOUS DINNER

\$50 per person

Select one dish from each course

FIRST COURSE

Squash Soup

acorn squash, herbs

Creekside Green Salad

acorn squash, yellow zucchini, garlic yogurt
+ dried apricot

House Arancini

parm, basil, garlic red sauce

SECOND COURSE

Hand Rolled Porchetta

fresh herbs + garlic. Italian green beans, salt roasted
potatoes + salsa verde.

Crab Stuffed Ravioli

lemon cream sauce, parm, herbs + garlic baguette

Lasagna

beef, ricotta, mozzarella, parm + garlic baguette

Italian Ratatouille

eggplant, zucchini + garlic baguette

THIRD COURSE

Charred Lemon Crème Brûlée

with raspberry + milk chocolate

Tiramisu Cake

coffee bean + mocha syrup

Vegan Sorbet

LOCAL VENDORS:

**Onesta, Larry's World Famous Coffee, Elmbrook Farms,
Hagerman Farms, Lighthall Vineyards, Jubilee Forest
Farms**

*ASK FOR VEGAN + GLUTEN FREE OPTIONS