

75th Anniversary Luncheon Menu

Salad

Mixed Greens with roasted beets, Cypress Grove chevre, & toasted walnuts tossed with a citrus thyme vinaigrette

Entrees

Vegan/Gluten Free

Vegetable and Tofu Cilantro Ginger Coconut Risotto (VG, GF)

Meat Choice

Roasted Chicken Breast stuffed with sundried tomato pesto chevre, artichoke hearts, and olives with lemon beurre blanc, served with buttermilk Yukon gold mashed potatoes

Dessert

Seasonal fruit crisp with vanilla bean whipped cream