

Herb Society Symposium

Breakfast and Luncheon Menu

Saturday, March 3, 2018

Continental Breakfast to Include

*Blueberry Scones with Mint Glaze
Pistachio Muffins with Lemon Syrup
Assorted Mini-Croissants
Fresh Fruit of the Season*

Coffee, Tea and Orange Juice

Sit-Down Luncheon

Tea of the Day: Moroccan Mint Garnish with Fresh Mint Leaf

*Basket of Rolls
Lemon-Olive Oil Dipping Sauce*

First Course

*Grilled Ratatouille Salad
Pistou Vinaigrette
Served on Mixed Greens*

Second Course

*Savory Braised Boneless Short Ribs
Parsnip Puree
Roasted French Beans and Carrots*

~ or ~

Vegetarian

*Kale and Quinoa Salad
Sun-dried Tomatoes, Kalamata Olives, Feta Cheese and Almonds
Lemon-Oregano Vinaigrette*

Dessert

*Cake
with Mascarpone Cream
Toasted Pistachio and Roasted Pears with Honey*

Coffee and Tea Served Tableside