

# St John's Harvest Dinner & Auction

## Dinner Menu

Saturday, October 15, 2011 = Frances Barbour, Chef

### Appetizers

- = Fresh fig halves with honey=hazelnut=goat cheese filling
- = Smoked salmon mousse piped on to crackers or cucumber slices
- = Chicken satay skewers with peanut sauce
- = Brie & wild mushroom phyllo roll=ups, sliced

### Main Course Buffet

- = Moussaka a la Greque (ground lamb & grilled eggplant w/ bechamel)
- = Orzo with rosemary, mint & feta cheese
- = Roasted autumn squash, carrots, parsnips and sweet potatoes w/cumin, cardamom & coriander
- = Lemony braised kale and chick peas
- = Heirloom tomato & rustic bread 'salad'

### Dessert Buffet

- = Chocolate fudge brownies w/ walnuts
- = Warm apple=pear crisp
- = French Vanilla Ice Cream

(Menu Items subject to change)