

Flavors of France

Appetizer

Olive Tapenade Canapés with Fig Jam, Goat Cheese & Chives on Baked Crostini

Sweet fig jam lends a delightful sweetness to this black olive tapenade. Creamy goat cheese blends well with rosemary's woody scent.

Salad

Salad of Fresh Greens with Cannellini Beans & Shaved Parmesan Crusty Rolls with Butter

Springtime in the form of a salad with French or gluten free bread rolls and fresh local Amish butter.

Soup

Cold Honeydew Melon Soup

Refresh the palate with this brightly-colored melon honeydew soup.

Entrée

Coq Au Vin or Mushroom Bourguignon Ratatouille & Pomme de Terre Confites

Choice of chicken or rich hen-of-the-woods mushrooms in red wine sauce accompanied by a comforting side of vegetables slowly stewed in their own juices. Enjoy the sauces with perfectly roasted fingerling potatoes.

Dessert

Individual Tartes Tatin

Indulge yourself with this elegant dessert of sweet apples nestled in flaky pastry.

Accommodations will be made for gluten free, dairy free and vegan guests.

Menu Created By

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FCS 483 course, Coordinated Program in Dietetics

VIRTUAL

Etiquette
Dinner
presented by **sodexo**