

# Dinner at the Golden Harvest

OCTOBER 22ND, 2022  
TWO SEATINGS: 5:30PM & 7:30PM

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## **Cream of Pumpkin Soup and Bread**

*We start the evening with a delicate cream soup made from organic pumpkins and full of the flavors and smells that bring you into the Fall season. Served with housemade bread straight out of the oven.*

## **Stuffed Mushrooms**

*Our second course are baked stuffed mushrooms. Filled with housemade bread crumbs, Parmesan cheese, fresh garlic, and seasonings - they are succulent and bursting with flavor.*

## **Caesar Salad**

*A classic Caesar with organic Romaine, parmesan, and housemade croutons. Topped with a delicious, tangy dressing. Sometimes simple and classic is best. This salad proves the point.*

## **Chicken Cordon Bleu**

*Our main entrée is an organic chicken breast filled with Black Forest ham and Swiss cheese and then battered and fried to crispy perfection. Drizzled with a Dijon, cream sauce and served with roasted, organic asparagus.*

## **Tiramisu**

*This delicate, rich ending to the dinner is a mouthwatering delight. Housemade lady fingers drizzled in coffee liqueur and layered with a light, smooth mascarpone filling and our housemade whipped cream, and then dusted with cocoa.*

**\$55 a person**

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