



DINE & DISCOVER

AN ISLANDWOOD DINNER SERIES

DINNER MENU

FIRST COURSE

Salad of winter spinach and baby kale tossed with toasted almonds and roasted golden beets, finished in a white balsamic avocado vinaigrette

Whole-grain, seeded crisp bread and French baguettes served with herbed goat cheese, cashew cheese and whipped butter

SECOND COURSE

Pesto crusted French breast of chicken braised with local mushrooms

Harissa rubbed wild king salmon finished with tahini and pomegranate seeds

Turmeric and maca root roasted potatoes with asparagus and roasted garlic

VEGAN OPTION

Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic
