



DINE & DISCOVER

AN ISLANDWOOD DINNER SERIES

DINNER MENU

FIRST COURSE

Salad of winter greens and IslandWood garden sprouts tossed in white balsamic & herb dressing finished with roasted beets and toasted pumpkin seeds. (GF/DF)

Black currant rye loaves
served with salted butter

SECOND COURSE

Hungarian braised beef with paprika (Pörkölt) served with egg noodles (GF option/ brown rice pilaf)

Cabbage Rolls (Töltött Káposzta) stuffed with winter & early spring vegetables, whole grains & mushrooms braised in sweet & sour tomato sauce (Plant based/GF)

Cauliflower & gratin (Plant based/GF)

DESSERT

Blueberry cheesecake
Lemon curd tarts
Double chocolate sour cherry tarts
