



OWLS Dinner
March 28, 2009

Meritage Tasting

1st Course

*Organic bib lettuce with smoked trout, candied walnuts, brie
and poached pears dressed in a cider vinaigrette*

2nd Course

Creamed potato leek with a pancetta chip and chive oil

3rd Course

*Peppercorn-rubbed free range butchers steak on gorgonzola
sweet potato purée with roasted petite pan squash
and a bourbon demi glace*

Dessert

Twice baked apple en croute with a brandy caramel sauce