

# Dinner Menu for the 2019 Northeast Natural History Conference

## Saturday April 13th

*Warm rolls and sweet butter*

Signature Salad – field greens, dried cranberries, and goat cheese with maple ginger vinaigrette

*Choice of entrees:*

- Roasted Pork Loin topped with apricot bourbon sauce ... \$39
- Haddock Francaise topped with sliced sautéed artichokes... \$39
- Vegetable Napoleon – roasted eggplant, zucchini, Bermuda onion, portabella mushroom, and tomato, layered with mozzarella, served with fresh tomato coulis (gluten free and can be prepared vegan)... \$39

*Choice of desserts:*

- Chocolate lover's layer cake
- Bailey's Irish Cream cheesecake

Coffee or tea

***NOTE: If you have dietary restrictions that preclude any of the options offered, the chef is willing to modify an entrée to accommodate your particular needs. Just make your meal choice and then indicate your restrictions in the Comments Field on the registration form.***