

Dinner Menu for the 2026 Northeast Natural History Conference

Saturday April 18th

Rolls and sweet butter

English Cucumber and Grape Tomato Salad, with dill, shaved red onion, balsamic vinaigrette (V,GF)

Choice of entrees:

- Maple Mustard Pork Loin, with whipped sweet potatoes and green beans (GF)... \$52
- Roasted Atlantic Salmon, oven with red pepper cream sauce, rice pilaf, and broccoli (GF)... \$65
- Sweet Chili Tofu Stir Fry, with jasmine rice (V)... \$52

Dessert:

- Triple Chocolate Layer Cake

Lemonade and Iced Tea

Coffee and tea

GF = gluten free

V = vegetarian

NOTE: If you have dietary restrictions that preclude all 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.