

Dinner Menu for Sarah Blacker Concert

April 9, 2016

Guest Chef Vicky Regia of Lian Catering

Three Courses

First course:

Honeydew Melon & Pear Salad

Second course:

Fish roulade on a bed of beet & lemon couscous

Or:

Stuffed zucchini with a side of beet & lemon couscous (vegetarian)

Third course:

Caramel macchiato dessert

(Coffee flavored cake, caramel sauce & whipped cream)

BYOB Recommendations:

Pinot Noir / White Rioja / Chardonnay

\$40/person (includes dinner & concert)

RSVP with your entree selections: 802-247-4295 or [email](#) us.