

Awbury Farm-To-Table Dinner Series II

October – “Rooted”

Appetizers

Roasted Parsnip, Burdock, & Aleppo Pepper Soup

Entree

Creamy Wild Mushroom Lasagna

Wild Mushrooms

Roasted Asparagus

Creamy Butternut Squash Polenta Base

Béchamel Sauce

Dessert

Black Forest Beet Roulade with Mushroom-Shaped Meringue

Cardamom-Brandy Soaked Dark Cherries

Mini Sweet Potato Cheese Cakes