

# The Rite of Spring

## TRAY PASSED APPETIZERS

*Grilled Bruschetta with Port Infused Goat Cheese, Figs and Ribbons of Fresh Basil (vegetarian)*

*Cucumber Canapés with Smashed Chickpeas and Mint with Radish Haystacks  
(vegan, dairy free and gluten free)*

*Homemade Flatbread topped with Roasted Fennel Pesto,  
Grilled Flat Iron Steak, Arugula, Heirloom Tomatoes and Pecorino Romano Cheese*

## DINNER

### STARTER COURSE

#### Individual Cheese and Fruit Plate

*European and Local Cheeses  
House-Cured Salami Roses  
Herb Marinated Olives  
Blue Ribbon's Signature Spice Nuts  
Homemade Vegan-Gluten Free Tapenade  
Grilled Marinated Vegetables (vegan, dairy free and gluten free)  
Fresh Seasonal Fruit  
Rustic Rosemary Cracker Bread  
Artisan Baguettes*

### PLATED ENTRÉE COURSE

#### Spring Towers

*Cabernet Sauvignon and Spring Herb Braised Pork Shoulder  
Creamy Polenta with Fontina Cheese  
Sautéed Organic Early Spring Greens  
Flambéed Locally Forged Wild Mushrooms and Asparagus Tips*

*Served with Wild Arugula tossed with Champagne Vinaigrette, Heirloom Tomatoes, Shaved Parmesan and  
Toasted Pine Nuts*

OR

#### Vegan Spring Towers

*Sicilian Vegetable Capanota  
Creamy Rosemary Polenta  
Sautéed Organic Early Spring Greens  
Flambéed Locally Forged Wild Mushrooms and Asparagus Tips*

*\*Both entrées listed above are gluten free*

### DESSERT COURSE