



BLUE HERON
RESTAURANT
& CATERING

Graduation Weekend Prix Fixe Menu

MAY 12, 13, 14, 20, 21, 22, 27, 28 & 29 | JUNE 10 & 11

REQUIRED FOR ALL PARTIES OF 5 OR MORE

Family Style Hors d'Oeuvres

CHARCUTERIE

Grafton 2-Year Aged Cheddar ^{GFV}, Great Hill Blue Cheese ^{GFV}, Genoa Salami ^{GF}
Country Pork Pâté ^{GF}, Hummus ^{GFV*}, Olive Tapenade ^{GFV*}, Fig Jam ^{GFV}
Assorted Fruits & Nuts ^{GFV*^N}, Crackers & Crostini ^V

HOUSEMADE POTATO CHIPS ^{GFV*}

Caramelized Onion Dip ^{GFV}
Sweet Red Pepper Blue Cheese Dip ^{GFV}

Salad

SALAD OF MIXED GREENS ^{GFV*}

Roasted Red Pepper, Daikon
Roasted Shallot Vinaigrette

Entrées

GRILLED CREEKSTONE FARMS FILET MIGNON ^{GF}

Red Wine Demi-Glace, Roasted Mushroom & Parsley Salad
Parmesan Whipped Potatoes, Roasted Asparagus

PAN SEARED MOROCCAN SPICED SALMON ^{GF}

Lemon Harissa Beurre Blanc, Shaved Fennel Salad
Salt Roasted Peewee Potatoes, Roasted Asparagus

PAN ROASTED MISTY KNOLL BREAST OF CHICKEN ^{GF}

Whole Grain Mustard Chicken Jus
Roasted Garlic Polenta, Roasted Asparagus

FETTUCCHINE WITH SPRING VEGETABLES ^V

Mushrooms, Asparagus, Peas, Leeks
Mushroom Madeira Cream Sauce

Dessert

SELECTION OF BLUE HERON DESSERTS

Your server will inform you of the evening's selection.
Gluten free, vegetarian, and vegan options will be available.

ESSELON COFFEE & ASSORTED TEAS

\$65 per person

(price does not include beverages, tax or gratuity)

^V Indicates Vegetarian ^{*} Indicates Vegan ^{GF} Indicates Gluten Free ^N Indicates Contains Nuts