

# Join Us for 2019 Preview Brunches in the Pavilion

SUN | AUG 5 & 19 | 11 AM

- Assorted Breads, Pastries, Croissants **V**
- Sliced Summer Fruit, House-made Yogurt Sauce **VE G**
- Smoked Salmon with Cream Cheese and Chives **G**
- Chilled Asparagus Salad **V D G**
- Mixed Greens with Meyer Lemon Vinaigrette **V D G**
- Cauliflower Gratin with Cave-aged Gruyère **V**
- Quiches: Smoked Bacon, Leeks and Cheddar or Summer Vegetable and Herbs **V**
- Roasted Duck Hash with Potato Shallot, Cabbage and Mushrooms **D G**
- Crab Cakes with Tarragon Rémoulade **D**
- Carved Roasted Ham **D G**, Buttermilk Biscuits **V**, Red Eye Gravy **G**
- Assorted Cheeses and Grapes
- Summer Fruit Cobbler **V**

**DINNER TICKETS: \$55/\$10 YOUTHS** (YOUTHS: 12 AND YOUNGER)

**TO PURCHASE: (607) 547-2255**

or contact your Development representative  
at ext. 297, 208, 212, 207



- V** vegetarian
- D** dairy free
- G** gluten free
- VE** vegan

Festival Dinners are catered by The Horned Dorset. The Horned Dorset is proud to support small farms, serve products from local farmers and from their own organic gardens.