

COMMENCEMENT DINNER 2019

**Baby Arugula Salad with Roasted Beets, Pickled
Rhubarb, Goat Cheese, Herb Vinaigrette**

*Vegetarian, MWOG**

**Baby Kale and Spring Mix Salad with Roasted
Asparagus, Squash, Fiddleheads, Toasted Pepitas,
Maple Balsamic Vinaigrette**

*Vegan, MWOG**

**Northeast Family Farms Herb Crusted Tenderloin
of Beef, Crisp Vidalia Onions**

MWOG, Dairy Free*

Roasted Dijon Fingerling Potatoes—Tarragon

*Vegan, MWOG**

**Sesame Salmon Teriyaki, Wakame Noodles,
Pickled Vegetables**

MWOG, Dairy Free | Contains: Fish, Soy*

**Beet Wellington, Mushroom and Tofu Duxelles,
Vegetable Demi**

Vegan

**Roasted Spring Vegetable Platter, Extra
Virgin Olive Oil—Fresh Herbs**

Vegan, Dairy Free, MWOG

Assorted Artisanal Bread Display

Dessert:

Flourless Chocolate Torte

MWOG

Fresh Berries and Vanilla Syrup

Vegan, MWOG, Dairy Free

**Made without gluten.*