

Hunger at Home Bridge the Gap Gala - Drive Thru Edition Dinner Menu

First Course (Artisanal Plate)

Assorted Pickled Seasonal Vegetables, Dried Fruits and Olive Oil Crostini (vegan)

-or-

Assorted Charcuterie, Accompaniments and Olive Oil Crostini

Second Course (Soup)

Fall Squash and Root Vegetable Potage (vegan)

-or-

Fire Roasted Corn and Blue Crab Bisque

Third Course (Main)

Manicotti alla Florentine - Bloomsdale Spinach, Porcini Mushroom, Truffle Tremor Mornay Sauce (vegetarian)

-or-

Manicotti alla Bolognese – Three Meat Ragu, Savory Tomato Sauce, Italian Cheese Trio

Fourth Course (Dessert)

Heirloom Apple and Berry Crisp (vegan)

Final Course (Mignardises)

Assorted Pâté de Fruit (vegan) & Chocolate Truffles (vegetarian)

Each dinner will be paired with notable wines.

Cheers and thank you!

Please remember to drink responsibly.