

THE MAGIC MEADOWS

YURT DINNER EXPERIENCE

BEEF TENDERLOIN

pureed potatoes, local seasonal vegetables, sauce au-poivre, fried tobacco onions

ROASTED BONELESS QUAIL

filled with herbed chicken mousseline, brown butter/barley/sage/corn pilaf, local seasonal vegetables, wild apricot glaze.

OLIVE OIL SEARED SALMON

wasabi potatoes, salmon bacon, citrus ponzu sauce, and cucumber noodles

SCALLOPINE OF PORTOBELLO MUSHROOM

thin slices of roasted portobello breaded and sautéed crispy, served with browned butter/sage and barley pilaf, tomato sauce, with braised winter greens, onions and mushrooms

**SERVED WITH A ROTATING SELECTION OF
SOUPS AND SPINACH SALAD**

