

# Dinner Menu for the 2023 Northeast Natural History Conference

## Saturday April 22<sup>nd</sup>

Rolls and sweet butter

Quinoa Salad, with cucumber, red onion, red bell pepper, corn, citrus herb vinaigrette  
(V,GF)

### *Choice of entrees:*

- Vermont Maple Mustard Pork Loin, with whipped sweet potatoes and green beans (GF)... \$49
- Roasted Atlantic Salmon, oven with red pepper cream sauce, rice pilaf, and broccoli (GF)... \$57
- Four Cheese Ravioli, with herb- roasted vegetables and red pepper coulis (V)... \$46

### *Choice of desserts:*

- Triple Chocolate Layer Cake
- Apple Pie with whipped cream

Coffee or tea

GF = gluten free

V = vegetarian

***NOTE: If you have dietary restrictions that preclude all of the options offered, the chef is willing to modify an entrée to accommodate your particular needs. Just make your meal choice and then indicate your restrictions in the Comments Field on the registration form.***