

## **2014 North American Festival of Wales Menu**

### **Thursday, August 28: Pre-Opening Concert Dinner,**

Corn Soup with Chive Oil

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Rosemary Honey Dijon Pork , Wild Rice Medley, Green Beans

**Or**

Eggplant Manicotti, Roasted Mushrooms and Fontina Cheese Sauce

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Powder Sugar Dusted Lemon Bar with Lemon Zest Coulis

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Tea and Coffee

### **Friday, August 29 - NWA Grand Banquet**

Shaved Radish, Leaf Lettuce, Grilled Red Onions with Chevre & Sherry Dressing

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Oven Roasted Walleye with Pesto Aioli

**OR**

Roasted Sirloin with Peppercorn Demi- Glace

**OR**

Grilled Vegetable Strudel with Feta, Rosemary and Yellow Pepper Coulis

*Sides: Oven Roasted Red Skinned Garlic Potatoes and Brown Sugar Glazed baby carrots*

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Passion Fruit Panna Cotta with Candied Lime Peels

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Tea and Coffee

### **Saturday, August 30 - Pre- Grand Concert Dinner**

Chicken Wild Rice Soup with Herbs

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French Style Chicken with a Natural Reduction

**OR**

Sweet Potato and Leek Frittata, Roasted Red Pepper Sauce

*Sides: Asparagus Risotto, Sweet Buttered Corn off the Cob*

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Strawberry Shortcake with Vanilla Whipped Cream

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Tea and Coffee

### **Sunday, August 31 - Intersession Meal**

Chopped Romaine Lettuce, Baby Tomatoes, Croutons, Shaved Parmesan Cheese, and Caesar Dressing

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Oven Roasted Salmon with Scallion Sauce

**OR**

Herb-Marinated Chicken Breast

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*Sides: Cheddar Au Gratin Potatoes, Mixed Early Seasonal Squash*

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Black Forest Cake

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Tea and Coffee