

Madrone Baronial Banquet A.S. 26

Madrone Culinary Guild

First Course

Beef Bourguignon

Bread

Cheese

Beet Caviar

Mushroom Caviar

Vegetable Caviar

Cassolettes Meringues

Second Course

Orange Glazed Chicken

Gateau de Carottes

Rice Pilaf with Mussels

Tricolor Pie

Third Course

Pot Roasted Pork

Cranberry Pistachio Sauce

Champignons de Dijon

Spinach Onion Salad

Biscuits au Citron /