

# Noyo Food Forest Harvest Dinner Menu

Opening Reception: Cranberry-Quince Berliner Weisse  
(New this season!)



## First Course:

### Goat Cheese Salad

Fresh mixed local greens topped with almond slivers, fresh grated beet, and herbed goat cheese, served with a side of Maple Apple Vinaigrette.

*Paired with: Le Merle Belgian Style Farmhouse Ale*

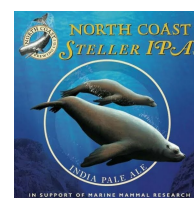


## Second Course:

### Porcini & Black Truffle Mushroom Ravioli

Porcini and black truffle raviolis served with a mushroom cream sauce.

*Paired with: North Coast Steller IPA*



## Main Course: (choice of)

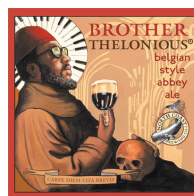
### Stuffed Bell Peppers

Bell Peppers stuffed with seasoned rice and sautéed vegetables, roasted in our stone hearth oven and topped with melted cheese.

### Pork Loin & Plum Sauce

Pork Loin seared to perfection, topped with plum sauce, served with garlic mashed potatoes and seasoned vegetables.

*Paired with: Brother Thelonious Belgian Style Abbey Ale*

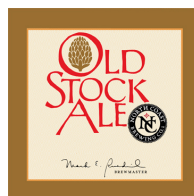


## Dessert:

### Chanterelle Apple Pie

House made Chanterelle & apple pie with caramelized onions and a scoop of Cowlick's vanilla ice cream.

*Paired with: Old Stock Ale*



~ The evening is featuring North Coast Brewing Company's masterful brews, no wine or cocktail bar ~  
*Menu subject to change based on availability.*