



## MENU

- Velvety bisque of winter storage beets, sunroots, parsnips & apples spiked with “put-by” red fruits & sour cream
- Squid from Roslindale Fish Market in a salad with spicy ruby streak mustard greens from Eva’s Garden
- “Winter to Spring” rolls filled with crisp winter storage vegetables & new-crop pea greens from Eva’s garden
- Taza chocolate with Stir it Up’s Hot Pepper jelly, pecans, & Crema Mexicana from El Chavo
- Filo Beggar’s Purses filled with Apples from Atlas Orchard’s winter storage, & Massachusetts Maple sugar

## TO DRINK

- Sparkler with Bug Hill Farm Rhubarb-Ginger Shrub (Non-alcoholic)  
Sam Adams Beer  
Wine from Solera Wine Shop

## CHEFS:

- Lester Esser, *Personal Chef*
- Laura MacDougall, *Home Plate Advantage Personal Chef Service*
- Odessa Piper, *Find the Good and Braise It*

## SILENT AUCTION ITEMS

- 5 nights at Island City House Hotel,  
*Key West, Florida*
- Photoshoot or family portrait  
*by Leise Jones, professional photographer*
- Stuffed doxie and \$30 gift certificate  
*from Stephanie Cave Designs*

## PROGRAM

- *Live performance by  
The Splinters*
- **Best Dressed Competition**
- **Wine tasting**  
*with Solera: A Shrine to Wine*