

3RD ANNUAL FALL HARVEST DINNER



Cornell Dining's Fall Harvest Dinner features products from local, regional and New York State farmers and merchants.

Monday, September 15, 2008

Robert Purcell Marketplace Eatery
5:30 pm – 8:30 pm

Sustainability Program
Robert Purcell Auditorium
4:00 – 5:00 pm

Prior to the dinner Cornell Dining will be conducting an information session entitled "Working with Local Farmers and Extending the Growing Season." Special guest speaker Chef Michel Nischan, celebrity chef and best-selling author will lead the discussion. Chef Nischan has appeared on ABC, NBC, and PBS' The Victory Garden. To reserve tickets for the program, contact Doug at dhl34@cornell.edu or call 255-5952.



HARVEST DINNER MENU

Local Greens Salad Bar

Heirloom Tomato & Cucumber Salad
Antipasto Salad, Local Cheeses & More

Hot Traditional Dishes

Butternut Squash & Cornell Apple Bisque
Vegetarian Pot Pie, Squash Casserole
Fresh Horseradish & Herb Steamship Round

Pizza & Pasta Station

Cajun Pizza w/ Blackened Chicken & Tasso Ham
Mushroom Pizza w/ Lively Run Goat Cheese
Cavatappi Pasta w/ Pumpkin Seed Pesto
Penne Pasta w/ Basil Scented Tomato Sauce
From the Grill
Local Hamburgers & Chicken Tenders

Mongo Station

Vegetarian Quesadilla
Tofu Pad Thai w/ Local Vegetables

Desserts

Cornell Orchard Apples
Pumpkin Cheesecake
Cornell Dairy Ice Cream
Assorted Cookies
Apple Crisp

Pricing for Dinner

Door Price: \$17.25 (tax included)
Children (7-12): \$8.65 (tax included)
Big Red Bucks: \$15.66
Students on a meal plan: 1 meal swipe

