



Somenos Marsh Wildlife Society
Gala Draft Menu

Beet Cured Halibut
sopresseta, mizuna, citrus puree

Farmer's Cheese Pelmeni
Swiss chard, roasted cipolinni onions,
hazelnuts

Braised Shin of Beef
winter squash, tempura fried onions,
roasted plums, red wine reduction

Dark Chocolate Mousse
blackberry sauce, ricotta fritters, milk
& mushroom crumb



If you have any dietary concerns please advise us by email after purchasing tickets. The chef has told us that he can offer a vegan alternative and can accommodate other dietary concerns.

“As long as we know dietary requirements beforehand we are always happy to accommodate.”