

SAMPLE DINNER I

Grilled Beef Tenderloin with Horseradish/Chimichurri Sauce

Crab Cakes with Remoulade Dill Sauce

Barley and Couscous with Butternut Squash/Cranberries/Pecans

Haricots Verts with Almonds/Mushrooms/Brown Butter Vinaigrette

Stewed Garden Tomatoes

Harvest Vegetable Salad with Corn/Cucumber/Pepper/Onion/Heirloom Tomato

Fall Farfalle Pasta with Broccolini/Grapes/Toasted Walnuts

Baby Spinach Salad with Apples/Goat Cheese Crumbles/Spiced Pecans/Hazelnut White Wine
Vinaigrette

Fresh Baked Cinnamon Pumpkin Raisin Muffins

DESSERT

Four Layer Chocolate Finale with Shortbread Crust/Chocolate Mouse/Whipped
Cream/Almond Topping

*Water, Coffee, Iced Tea and Lemonade Served

**Every dinner is chef's choice and served buffet-style. Menu will change daily. Above menu is an example only. Please notify Fort Lewis with any dietary restrictions in advance of your stay.*

SAMPLE DINNER II

Lemon Herb Grilled Chicken

Applewood Smoked Ham with House Honey Mustard Sauce

Baked Provencal Pasta with Zucchini/Tomatoes/Mushrooms/Garden Herbs/Parmesan

Sugar Snap Peas with Sautéed Red & Yellow Peppers/Sesame Seeds

Summer Squash Casserole with Almonds/Cheddar Cheese/Fresh Parsley

Creamy Coleslaw with Cabbage/Pepper/Onion/Celery/Carrot

Broccoli Salad with Toasted Walnuts/Red Onion/Bacon Bits

Tossed Garden Salad with Tomatoes/Carrot/Cucumber/Farm Egg/Crispy Crouton/Creamy French Dressing

Fresh Baked Cornmeal Muffins

DESSERT

Peach Pound Cake with Almond Whipped Cream

*Water, Coffee, Iced Tea and Lemonade Served

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