

PADDLE *to* TABLE

SEPTEMBER 25TH

COURSE ONE

Grilled Scallop Ceviche, Lime, Cilantro,
Red Peppers

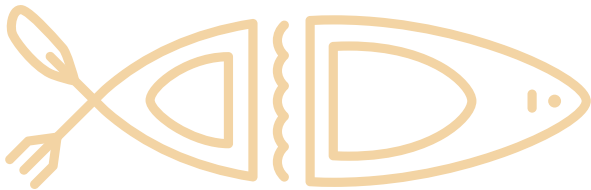
COURSE TWO

Grilled Skirt Steak, Rice & Black Beans

COURSE THREE

Tres Leches Cake

Vegetarian and Vegan Options Available



PADDLE *to* TABLE

OCTOBER 7TH

COURSE ONE

Bruschetta, Fresh Mozzarella, Basil, Balsamic Reduction

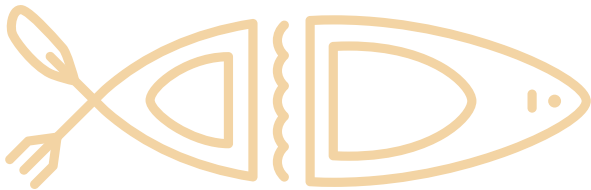
COURSE TWO

Roast Pork Loin, Apple Jus, Roasted Potatoes, Green Beans

COURSE THREE

Red Wine Poached Pear, Whipped Mascarpone

Vegetarian and Vegan Options Available



PADDLE *to* TABLE

OCTOBER 9TH

COURSE ONE

Bruschetta, Fresh Mozzarella, Basil, Balsamic Reduction

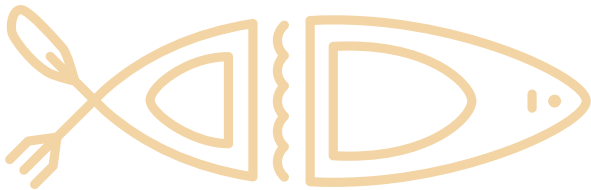
COURSE TWO

Roast Pork Loin, Apple Jus, Roasted Potatoes, Green Beans

COURSE THREE

Red Wine Poached Pear, Whipped Mascarpone

Vegetarian and Vegan Options Available



PADDLE *to* TABLE

OCTOBER 14TH

COURSE ONE

Arugula, Pear, Cranberry, Goat Cheese, Sherry
Vinaigrette

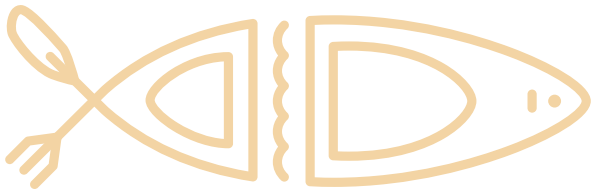
COURSE TWO

Maple Glazed Salmon, Butternut Squash
Risotto, Brussels Sprouts

COURSE THREE

Apple Pie

Vegetarian and Vegan Options Available



PADDLE *to* TABLE

OCTOBER 16TH

COURSE ONE

Arugula, Pear, Cranberry, Goat Cheese, Sherry
Vinaigrette

COURSE TWO

Maple Glazed Salmon, Butternut Squash
Risotto, Brussels Sprouts

COURSE THREE

Apple Pie

Vegetarian and Vegan Options Available