

Name _____

Table _____

Harvest *for the* Harbor

'Coastal & Country Cuisine' MENU

Course 1

- Butternut Squash Soup** ~ or ~ **Harvest Salad** with locally grown seasonal fruits & veggies

Course 2

- Bison Meatloaf**, whipped Yukon potatoes and glazed baby carrots & escarole ~ or ~

- Roasted Gulf Cobia**, white bean ragu, Florida peppers & kale ~ or ~

- Key West pink shrimp & grits** with local bison sausage etouffee ~ or ~

- Florida Beef Short Ribs**, grass fed, braised; with creamy polenta, roasted brussels sprouts & parsnips



Dessert Selections

- Toasted **Coconut Tart**
 Florida Pie w/limes & coconut
 Pumpkin Tart
 Chocolate Macadamia Nut Tart

~ Beer, Wine, Water, Hot Coffee, Iced Tea ~

Presented by Osborne Levell Wealth Management

Hosted by and benefitting the Charlotte Harbor Environmental Center, Inc.
Punta Gorda & Englewood, FL ~ chec@checflorida.org | www.checflorida.org