



FOR THE PASSIONATE PALATE<sup>SM</sup>

## **Autumn Harvest Dinner & Demo**

When: Friday, **September 24** at 7PM

Where: Market Salamander

Cost: \$48 per person (*exclusive of tax & gratuity*)

### **FIRST COURSE**

Rillet and Parfait of Local Chicken,  
Salamander Italian Plums, Pickled Scallions  
and Grilled Ciabata Bread

### **MAIN COURSE**

Pork Loin, Swiss Chard, Apple, Terrine of  
Autumn Vegetables, and a Cider Bacon Jus

### **DESSERT COURSE**

Butterscotch Pudding:  
Chocolate Cube, Scotch-Whiskey Marshmallow,  
Cookie Powder

**For Reservations** please contact Tatum at  
*[tjelinek@market-salamander.com](mailto:tjelinek@market-salamander.com)* or  
540.687.8011.

Hurry, dinners sell out quickly!