

Sample Menu

Writing Away Retreats

More is more...

Salads & Starters

Chunky Beet and Sweet Potato Salad with Honey Goat Cheese *A mix of baby beets and jersey sweet potatoes in a dazey-glazey-amaze-me taste peppered with bites of honey goat cheese*

Spinach and Mandarin Salad *A homemade almond butter and sesame oil dressing lends this traditional salad a flair and meaty texture. Served with or without crumbled and smoked gouda.*

Artichoke and Roasted Garlic Dip *Ooey, gooey warm goodness with the infusion of elephant garlic cloves.*

Heirloom Tomato and Fresh Mozzarella Salad *Balsamic glaze tops this salad along with Sweet Basil leaves*

Wedge Salads *Same ole', Same ole'...not quite! Chopped bacon, red onions and cherub grape tomatoes adorn the salad along with a gorgonzola cheese dressing and a hidden kick...*

Entrees:

Served Family Style

Dietary considerations/allergies are always taken into account with each menu planned

Each dish is not only paired perfectly with a fine wine, but also with some of the best music around.

Bourbon Sauced and Grilled Chicken and Flank Steaks *Not your Grandpa's bourbon...a fine twist and citrus kick to this dish will light your fire*

Rosemary and Lemongrass Lamb with Gary's Favorite Asparagus and Feta Risotto *is that drool hanging from your lip? Any lamb friendly connoisseur will delve into this dish fork first! If you ask Gary, the real reason he signed me on as a client is because of my Risotto.*

PB&J Panini *Don't question it...just try it. Hot and fresh peanut butter served with homemade berry preserves will bring you back to the days of your childhood.*

Fresh Penne Pasta with Fire Roasted Vodka Sauce *You don't need to be drunk to appreciate this one. Fire roasted and grilled tomatoes are blended with a good healthy dose of fresh parmesan, cream and vodka. Basil dresses this dish up along with some fresh Italian parsley.*

Sweet Wine glazed Salmon with Parmesan Crust *Served over a hot bed of arugula and with a garnish of love, one of my personal favorites. Served along side grilled and olive oil sprayed root veggies.*

Desserts & Drinks

Hot Totti with a Smile *Espresso, hot chocolate, Peppermint Schnapps dressed with a bow tie of fresh cream, delivered to all writers who are actively working on their craft at any given moment...*

HUGE selection of wines and beer *No one should have this much liquor in their house...first writer/staff member to comment on the dinner that is being cooked or come into the kitchen for just a little taste gets to pair the wine for the meal. Highly sought after position in the house.*

Ginger Snapped Brie Snappy *in its bite, this brie is served as a dessert instead of an appetizer. Add some Nutella and a few scoops of homemade preserves and the smell alone will take you into a different world.*

WARNING!

***Fat pants and hearty appetites highly recommended as part of your travel gear for each retreat, weight gain is inevitable. Dieting unlikely while at this retreat. ***

Snacks and healthy foods continuously available and served in excess at all times.