



**Savanna to Swamp Dinner  
Wednesday, June 12, 2019  
Audubon Zoo**

**Menu**

**First Course**

Beet Salad with Crumbled Goat Cheese, and Pickled Red Onion over Arugula  
Topped with Crispy Roasted Chickpeas in an Olive Oil and Lemon Juice Dressing

**Second Course**

Filet with Black-Eyed Pea Maque Choux  
and Roasted Farm Fresh Vegetables

**Third Course**

Honey Mascarpone Crème with Satsuma Sorbet

**Vegetarian Menu**

**Vegetarian First Course**

Beet Salad with Crumbled Goat Cheese, and Pickled Red Onion over Arugula  
Topped with Crispy Roasted Chickpeas in an Olive Oil and Lemon Juice Dressing

**Vegetarian Second Course**

Steak Portobella with Tofu and Black-Eyed Pea Maque Choux  
and Roasted Farm Fresh Vegetables

**Vegetarian Third Course**

Honey Mascarpone Crème with Satsuma Sorbet