

Dinner on the Bridge

FEATURING HONEY B. NEKTAR MEADS (HONEY WINE)

APRIL 18TH

STARTER

BAKED FETA WITH HONEYCOMB

PISTACHIO BEE POLLEN SALAD WITH
PHYLLO DOUGH STUFFED WITH TOMATO
JAM & HONEY VINAIGRETTE

MAIN

ASIAN STYLE PORK TENDERLION WITH
GRILLED BOK CHOY

HONEY GLAZED SALMON ON A BACON
HONEY CORN FRITTER

DESSERT

HONEY CAKE WITH VANILLA ICE CREAM

*Each course will be
prepared with a Honey wine
or Mead*