



Saturday Night – October 18, 2008

Dinner Menu

6 PM - Sunland Clubhouse

Appetizers

*Lavender encrusted lamb chops,
Mini gorgonzola tarte tatin*

Dinner

*Fresh goat cheese, pears and walnuts
with lavender honey
over a bed of mesclun salad
with lavender vinaigrette*

*Roasted quail in Pinot Noir sauce,
Crepes with truffled crabmeat filling,
Onions with lavender and thyme,
French green beans with lavender garlic sauce*

Brioche rolls and butter

Dessert

*Lemon and lavender pound cake
with lavender ice cream
and raspberry reduction sauce*

*7:00 pm Keynote Speaker Paul Abbott
Isle of Wight Lavender, England*

Sunday Night – October 19, 2008

Conference Wrap Up Social

5 pm to 7 pm

Cedarbrook Garden Cafe'

Hors d'oeuvres

Savories

Artichoke lemon lavender tapenade

*Flank steak thinly sliced, onion
and a bleu cheese topping*

*Goat cheese lightly tossed in Cedarbrook's
Herb de Provence*

*Handmade breadstick wrapped with Prosciutto
seasoning*

Cedarbrook's Lavender Pepper

Shrimp and artichoke dip puff pastry

*Stuffed mushroom filled with gruyere
and culinary lavender cream sauce*

Sweets

*~ Each sweet is flavored with our
premium culinary lavender ~*

*Cedarbrook chocolate cake drizzled
with our heavenly ganache*

Bread pudding minis

Fresh strawberries swirled in dark chocolate

White chocolate macadamia nut drop

Spirits

*Cedarbrook Lavender Sangria
Our twist on a classic ~ white wine
with a splash of citrus*