

A Bill of Fare for a



STARLIGHT FEAST in ALA MHIGO

Hosted by the The Riskbreakers & Institute for the Greening of Coerthas and Dravania



FIRST COURSE.

Whole young yabby, steamed in-shell.

Rock oysters.

Salt cellars. Snails cooked in-shell, with garlic butter.

Gyr Abanian Starlight stew. With jhammel, eggplant, and tomatoes.

Kasha with onions.

Lokum.

Orange blossom, lemon, & rose varieties.

Torshi.

Gyr Abanian vegetables pickled in vinegar and spices.

Knight's bread.



SECOND COURSE.

With chestnut and sausage stuffing.

Starlight gastornis roast.

Gazelle, spit-roasted, with dry spice rub.

Abalathian salad of beets & parsnips. Charred pearl sprouts & ginger-glazed carrots.

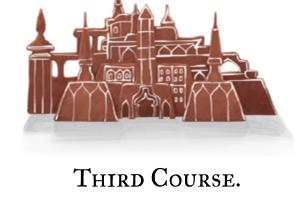
Winter's Knell papanasi.

Sour cherry, rolanberry, & snurbleberry jams.

Mashed popotoes with gravy.

Mirror apples.

Kaiser rolls.



Starlight pudding. Served en flambé, with hidden trinkets.

Gingerbread Ala Mhigo. With a white gingerbread Alliance.

Kestaneli baklava.

Starlight cake. Chocolate cake & vanilla buttercream, with rolanberries.

Sweet hand pies. Mirror apple, pear, & chocolate-hazelnut.

> Savory hand pies. Lamb mince, duck confit, & parsnip-popoto.

Cheese platter. Stone cheese, urda, fresh aldgoat, & blue karakul.

Dried figs, dates, & plums.



White wine pétillant-naturel. Crimson Cider.

Mulled cider.*

Starlight beer.

Strong old ale spiced with cloves, cinnamon, and orange. Small beer.

Egg nog.*

Mulled tea. Loquat leaf tea.

st For the abstinent, mulled apple juice, or egg nog prepared without brandy, is available upon request. Arak is available for purchase, with all proceeds to the Ala Mhigan Orphans & Widows Fund.

Drinking chocolate. Kissel.