

Washington University in St. Louis

Dinner Party Menu and Recipes

Hors d'Oeuvres: Roasted Tomato Bruschetta

Roasted tomatoes
Ricotta
Olive oil
Balsamic vinegar
Assorted fresh herbs from garden

First Course: Spinach Salad with Strawberries, Red Onion & Feta

Fresh baby spinach
Sliced strawberries
Sliced red onion
Sliced almonds
Crumbled feta cheese
*(Dressing: red wine vinegar, Dijon mustard,
olive oil, kosher salt, ground black pepper)*

Main Course: Orecchiette with Brussel Sprouts & Bacon

Fresh orecchiette pasta
Diced bacon
Brussel sprouts
Flat-leaf parsley
Grated parmesan
Olive oil
Kosher salt
Ground black pepper

Dessert: Flourless Chocolate Cake

Semi-sweet chocolate chips
Butter
Eggs
Sugar
Vanilla