

On the Table (Breads, Fruits, Cheeses)

a creamy blue stilton with pears and candied walnuts
A warm loaf of dark rye with a crock of herbed butter
aged dwarven blue cheese
Areca Nut wrapped in Betel Leaves
Barley Bread and Fermented Yak Butter
Black Walnuts
blue cheese and dates
Bowl of Elderberries
Brie and bread
Brimstone Bagels
Cheese board featuring herb goat cheese, Gouda, and blue cheese. With bread, almonds, orange marmalade, and a cranberry and plum jam
cheeses
Cinnamon raisin swirl bread
Crusty pane berry and nut bread
Goat cheese
Goats milk soft cheddar
Honey Rye Bread
Käso - a small crock of spicy melted cheese (containing diced tomatoes, peppers and onions) served with crispy corn flatbread pieces for dipping.
Kimchi
Ladriel's Ummer Cheese
Mermaid casserole
O'Bies Hot Crossed Butter Buns
Orcfoot Cheese
Peanuts (in shells)
Pickled Eggs
Pickles & Sharp Cheddar
Pretzel
Rothe Hard Cheese
Smoked Cave Ox Cheese
Sourdough Bread
Sweet Bread with Honey and Sugar

First Course (Small bites of various types)

Beholder sausage.
Bloomfield Floral Salad
Boar Bacon wrapped Veggies
Butternut Squash Soup garnished with Chives and Red Pepper
Creamed Dragonfish Soup
Creamy potato soup with rosemary and leeks
Dragon fruit salad drizzled with honey with spring lettuce in a dragon fruit shell bowl (suitable for both Humanoid and Creature
Extra Sharp Auroch Cheese
Fengarian Fungus Bites
Fried squash blossoms with fennel
Frosted Fern Salad with Topaz Tomato Slices
Hop-Pops, Spicy Stuffed Peppers
Kraken Sushi
North Farthing Scallopes with Bacon in a cream sauce
Not Rat Tails
Parsnip, Apple, and saffron fritters
Philosopher's Cherries (stones are transformed)
Pickled Eggs
Pierogi
pizza
Rat on a Stick
Sage-encrusted mutton kebabs
Sausage and Pears in Oil
sauteed yak brains in a spicy mead reduction
Shrieker Soup
Swamp Leeches Sautéed in Garlic Butter
The Emperor's Mountain. A gigantic loaf of bubbly bread baked with sweet meats and fruits that can be pulled off from all around the table.
Wyvern sweetbreads in a pear wine creme

Second Course (Entrees of various types)

Boar roast served "Orcish style" in its own bones
Braised Bogbeef in Nymphberry Sauce
Braised harpy with grilled Shrieker.
Breaded Breast of Griffon in Whisky Mushroom Sauce
Bukkenade (beef stew)
Capon with Grapes and Figs in Hot Wine Sauce
Chicken and mushroom pie
Crabmeat and mushroom soup
Dim Sum
Dire-Boar Stew
Dragon Burger
Dragon Gizzard
Faer Heitus - Thin flour flatbread wrapped around slices of peppery, fire-grilled venison and sauted onions served sizzling in a hot, cast iron skillet. In some localities, beef skirt steak is used.
Fillet of Pickled Swamp Adder
Fire Elemental Oven Pizza
Flambéd dragon tail steak with golden apple salsa
Fresh Trout, grilled, with bread
Gremolata Steak with Mascarpone Potatoes
Gryphon Steak
Gryphonyolk Quiche
Honey Badger stew
Kangaroo Medallion
leg of owlbear
Meat Pie(Rat Meat)
Mushrooms and Nuts Soup
Mutton in a mushroom sauce
Pan Roasted Stirge
Phantasmal lasagna - A delicious dish that won't hurt your figure.
Pork tenderloin with garlic and rosemary
potato soup
Rich Meat & Root Vegetable Stew
Rosemary Grilled Chicken with Garlic Mashed Potatoes
Rycian Rabbit w. Raspberry Reduction
Shepherd's Pie
Smoked Turkey leg
Spinach and onion pie with a flakey, golden crust
Stinkberry Loaf
Tro's Best Meatballs Ever
Turkey Legs
U.F.O. (Unidentified Fried Object). Your guess is as good as mine!
wild mushroom tart with thyme and goat cheese
wrapped wine leaves filled with rice
Wyvern shank with a side of baked potatoes

Third Course (Sweets, Pastries and Other Desserts)

Ale and Bacon Popcorn
Black Bird Pie
Black Pudding
Blue raspberry tarts and tea
Bright Brandy Elven Blue Velvet Cake. So light it actually floats above the plate!
Chocolate chip muffins
Chocolate crepes en flambé continue
Crusty Fishnuts, Sugar-coated Underwater Almonds
Elven Mint Jelly Tarts
Fossergrim Float
Fresh out of the oven double chocolate brownie with French vanilla ice cream and hot fudge
drizzled on top and around the plate (With or without pine nuts.)
Gnomish fruitcake
Grape pudding
Honeyed Fae Milk Pudding
Kieflies
Lemon Bread
Lotusfruit clafoutis with a lavender-redberry reduction
Mead
Ochre Jello. Gee this has a funny texture.
Pear tart flambe'
Pumpkin Pie
Pumpkin swirls
Red Dragon fire candies
Roasted figs with cinnamon and honey
Roasted Honeycomb
Strawberry-rhubarb crisp
Sweet Roll
Wasp Honey, minus the stingers