

TASTE THE *Difference.*



JOIN ME for a
culinary experience using
the freshest ingredients
of the season.



"I believe in quality ingredients – buying local produce, farm fresh dairy and poultry, fish, and meat – and keeping menus healthy and delicious, so every bite is one to savor."

-Chef Eric



On the menu...

FIRST COURSE:

Spring vegetable soup with homemade chicken broth, fortified with red quinoa

SECOND COURSE:

Watermelon and feta cheese salad over freshly picked arugula from Butter Valley Harvest

THIRD COURSE:

Braised beef short ribs with roasted garlic and herb demi-glace with superfood-spiked risotto, baby zucchini, and patty pan squash

FOURTH COURSE:

Classic tiramisu with homemade lady fingers made from Castle Valley Mill flour and local cream from Lehigh Valley Dairy Farms

DISCOVER THE WARMTH AND FULFILLMENT.

Cozy up to the table for this special presentation, where you'll experience the warm, friendly atmosphere, and superior service at Rockhill. Take part in a four-course meal expertly prepared by my signature dining staff. Taste a variety of artisanal foods and learn how to use locally-grown, sustainable ingredients to enrich your health and nutrition. Discover the abundance of quality amenities and savory options that are part of the inspired lifestyle at Rockhill.

A Taste of Rockhill

Wednesday, April 13
11:30am

Seating is limited and reservations are required.
RSVP by April 6 to Marianne Tuttle at
mtuttle@communityatrockhill.org or **800-419-8910**.
Parking is available on site.

The Community at Rockhill

is a close-knit community in Pennsylvania designed to help you focus on your freedom, desires, health, and well-being – the things that matter most. With maintenance-free, concierge-style services and activities that range from yoga to quilting and mindfulness meditation to tai chi, opportunities at Rockhill abound for pursuing your existing passions and cultivating new ones. Our beautiful grounds provide the ideal backdrop for your favorite pursuits. Walk your dog on our pet-friendly campus. Grow vegetables organically in your own personal garden. Enhance your well-being in the Fitness and Aquatic Center. At the Community at Rockhill, the choices are yours.



ALLOW ME TO *introduce* MYSELF.



My name is Eric Geores – CHEF ERIC, as the residents at the Community at Rockhill call me. I've worked in fine dining establishments throughout Providence and New York City, and also industrial kitchens from Lafayette College to Lehigh University. I received my culinary education from Johnson & Wales University in Rhode Island after serving in the United States Navy. Now, as executive chef at Rockhill, I'm sharing my passion for cooking with wholesome ingredients in a whole new way: by exploring different Pennsylvania Dutch culinary traditions, introducing new menu options with unique twists and flavors, and infusing fresh and local produce to inspire optimal health and nutrition. At this exclusive event, see, hear, and taste it for yourself.



THE COMMUNITY AT
ROCKHILL

► LIVING INSPIRED BY MENNONITE VALUES ◀

3250 STATE ROAD
SELLERSVILLE, PA 18960-1699

communityatrockhill.org

Be my guest

FOR A TASTE FROM THE COMMUNITY AT ROCKHILL

– and enjoy a flavorful, enriching lunch on me.