

Summer Prix Fixe Dinner Menu

Week of October 13, 2008

FIRST COURSE

(Choose One)

Mixed Greens with Pumpkin Vinaigrette
tomato, cucumber, red onion, pumpkin seeds

Butternut Squash Ravioli
spinach, sage cream sauce, port reduction, pine nuts

Soup of the Day

SECOND COURSE

(Choose One)

Bacon Wrapped Tenderloin and Lamb Meatloaf
kale infused mashed potato, caramelized carrots and parsnips, mushroom madiera

Orange Honey Glazed Duck Breast
caramelized onion and fennel risotto, cherry chutney

Beef Tenderloin Pappardelle
portobello, arugula, toasted pine nuts, parmesan, shallot cream sauce

DESSERT

(Choose One)

Pumpkin Tiramisu
chai soaked sponge cake, pumpkin mascarpone

New York Cheesecake
strawberry thyme coulis

\$36 per person

Executive Chef - Robert Moser

Sous Chef - Dennis Masterson