

FALL FESTIVAL OF FLAVORS

October 30th - November 10th

STARTERS

- LOBSTER BISQUE | poached lobster meat | classic cream bisque | sherry - a la carte 8
CAESAR SALAD | romaine | house dressing | garlic croutons | shaved Asiago - a la carte 7
PANKO TOASTED BRIE | orange-thyme | cranberry relish | orange segments - a la carte 10
HONEY & SUMAC ROASTED BUTTERNUT SQUASH | dried cranberries
goat cheese | toasted sunflower seeds - a la carte 12

ENTREES

- BEEF WELLINGTON | medium rare tenderloin | pate | mushroom duxelles
puff pastry | Perigourdine sauce | baby red potatoes | green beans
3 course 46 / a la carte 36
- SHORT RIB RAGU | six hour braised short ribs | beef jus | tomato | carrots | onion
celery | garlic | pappardelle | shaved parmesan - 3 course 38 / a la carte 28
- PAN SEARED HALIBUT | herb & lemoncrushed potatoes
sautéed spinach | butternut puree - 3 course 44 / a la carte 34
- BAY SCALLOPS | ritz crumbs | lemon beurre blanc | rice blend
seasonal vegetable - 3 course 44 / a la carte 34
- DUCK BREAST | pear & gorgonzola risotto | cherry port sauce
3 course 38 / a la carte 29

DESSERTS

- PUMPKIN CRÈME BRULEE - a la carte 7
BAILEY'S CHOCOLATE MOUSSE OREO CUPS - a la carte 8
FLOURLESS CHOCOLATE CAKE | raspberry coulis
whipped cream | vanilla bean ice cream - a la carte 8
DUTCH APPLE CRUMBLE | vanilla bean ice cream - a la carte 9