



Welcome to the Bistro at  
**Center Lovell Inn**  
Where the Mountains Meet the Sky  
SINCE 1974

# Autumn Harvest

## 3 Course Prix Fixe Dinner

\$39 PER PERSON / By Reservations Only

– CHOICE OF APPETIZER –

### SQUASH SOUP

Masala spiced toasted pumpkin seeds & coconut cream

– OR –

### ICEBERG & BLUE CHEESE

Tomatoes, pomegranate seeds, red onions, apple-wood smoked bacon, blue cheese dressing

– OR –

### CHOPPED SHRIMP COCKTAIL

Smoked & poached shrimp, minced vegetables & avocado in a sriracha spiked cocktail sauce

– CHOICE OF MAIN –

### HERITAGE PORK SHANK OSSO BUCCO

Heluka pork, creamy parmesan polenta, crispy pancetta, gremolata

– OR –

### PAN ROASTED MAINE SALMON

Almond white wine sauce, almond slivers, & crispy-creamy cassava

– OR –

### PRIME RIB

Red wine pan au jus, horseradish & scallion cream, sweet potato goat's cheese mash

– OR –

### DUCK A L'ORANGE

Asian 5 spiced roasted duckling, red onion marmalade & crispy-creamy cassava

– OR –

### LENTIL 'SHEPHERD'S PIE'

Cooked with aromatic shawarma spices & mushrooms, cornmeal topping

– CHOICE OF DESSERT –

### MAPLE-BOURBON CRÈME BRULEE

'Pumpkin spiced pecan crumb & candied ginger

*\*Optionally paired with Captain Morgan Private Stock sipping rum..... 5*

– OR –

### CHOCOLATE MOUSSE

Pink sea salt flakes, cinnamon-spiced rum caramel, whipped cream

*\*Optionally paired with Penfold Club Tawny Port..... 5*

– CHOICE OF COFFEE OR TEA –

November thru December 16<sup>th</sup>. 5 - 9 p.m., Fridays & Saturdays, starting Thursday November 23<sup>th</sup>.  
By 5 days advance dinner reservations only.  
20% gratuity added.

Please note that we reserve the right to substitute a comparable menu item based on availability.

\* Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may can increase your risk of food borne illness.

