



# Autumn Harvest

## 3 course Prix Fixe Dinner

\$45 PER PERSON / By Reservations Only

– CHOICE OF APPETIZER –

### SQUASH SOUP

Masala spiced, & coconut cream

– OR –

### BLUE CHEESE WEDGE

Iceberg, tomatoes, dried cranberries, red onions, apple-wood smoked bacon, Roquefort dressing

– OR –

### CRAB CAKE

Chipotle remoulade & fried capers

– OR –

### CHOPPED SHRIMP COCKTAIL

Minced vegetables & avocado in a sriracha spiked cocktail sauce

– CHOICE OF MAIN –

### TURKEY OSSO BUCO

Wine & herb braised free ranged turkey drumsticks, mushrooms, crispy pancetta, creamy parmesan & sage polenta

– OR –

### PAN ROASTED MAINE SALMON

Ginger almond cream sauce, dried cranberries, almond slivers, & fried cassava

– OR –

### PRIME RIB

Red wine au jus, horse radish & scallion cream, sweet potato goat's cheese mash

– OR –

### LENTIL 'SHEPHERD'S PIE'

Cooked with aromatic shawarma spices & shiitake mushrooms, cornmeal crust

The above mains are served with port cranberry sauce, maple-cumin glazed carrots, roasted brussels sprouts and chorizo & oyster stuffing

– 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>. Fridays & Saturdays, starting Thursday November 23<sup>th</sup>.  
By dinner reservations only.

20% gratuity added

We reserve the right to substitute a comparable menu item based on availability.

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

