



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

Autumn Harvest

3 Course Prix Fixe Dinner

\$45 PER PERSON / By Reservations Only

– CHOICE OF APPETIZER –

SQUASH SOUP

Masala spiced toasted pumkin seeds, & coconut cream

– OR –

ICEBERG & BLUE CHEESE

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

– OR –

CRAB CAKE

Chipotle remoulade & fried capers

– OR –

CHOPPED SHRIMP COCKTAIL

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

– CHOICE OF MAIN –

FREE RANGED TURKEY

Wine braised drumsticks with roasted breast meat, pan gravy, mushrooms & crispy pancetta, creamy parmesan & sage polenta

– 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 & shiitake mushrooms, cornmeal topping

The above mains are served with port-wine cranberry sauce, maple-cumin glazed carrots, roasted almond brussels sprouts and chorizo 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 16th, 5 - 9 p.m., Fridays & Saturdays, starting Thursday November 23th.
By 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 increase your risk of food borne illness.

