

Restaurant Week
\$32.95/person



November
7-14, 2019

First Course

(select one)

Barton Farms roasted butternut squash soup
with caramelized apples and maple cream

Mixed tender greens with roasted beets,
Coach Farm goat cheese, pistachios and citrus sections

Housemade lobster ravioli
served with truffled lobster sauce

Second Course

(select one)

Organic honey bourbon glazed pork tenderloin
with Lingonberry demi-glaze

Sautéed rainbow trout
served with a lemon caper butter

Traditional beef bourguignon

Chicken breast stuffed with sundried tomato,
artichokes and Asiago cheese served with sauce supreme

Third Course

(select one)

warm french apple cake with creme anglaise sauce

chocolate pecan crusted tart with fresh raspberries

classic creme carmel