# FALL 2018 RESTAURANT WEEK
# November 2 - 18th
# Three Courses - DINNER

## Appetizers
Butternut Squash Bisque
Steamed Pumpkin Mussels
Harvest Salad
Roasted Beet & Goat Cheese Napoleon
Tomato, Corn Bruschetta with Candied Bacon, Feta Cheese

## Entrees
Chicken Madeira ~ Roasted Potato
Pork Tenderloin ~ Pecan Crusted, Maple Bourbon Butter, Sweet Potato Mash
Lamb Shank ~ Apple Cider Braised, Sweet Potato Mash
Short Ribs of Beef ~ Mashed Potato
Salmon ~ Maple Bourbon Glaze, Sweet Potato Bacon Hash, Cranberry Chutney
Mushroom Ravioli ~ Pan Seared Scallops, Beurre Blanc

## Desserts
Warm Apple Crisp
Pumpkin Crème Brule
Indian Pudding

**Items may be subject to change**

*$35.00/person*