



October Jazz Menu

Starters

Sweet Potato and Leek Soup
With Fried Sweet Potato and Leek Nest

Baby Field Greens Salad
*Fresh Cranberries, Toasted Almonds, Crumbled Bleu Cheese
with a Maple-Shallot Vinaigrette*

Entrees

Sage Butter Roasted Cornish Hen
*Pearl Onion and Wild Mushroom Stuffing, Sautéed Baby Squashes
and a traditional Pan Sauce*

Pepita Crusted New York Sirloin
*Herb Roasted Fingerling Potatoes, Grilled Tomatoes
and a Cipolline Demi*

Pan Seared Georges Bank Sea Scallops
Herb Risotto, Sautéed Baby Spinach and a Toasted Pecan Butter Sauce

Grilled Atlantic Salmon
*Served over a warm Fennel and Apple Slaw
with a Lemon-Thai Basil Vinaigrette*

Grilled Pork Chop
*Brown Sugar Whipped Sweet Potatoes, Grilled Asparagus
and a Dried Plum Sauce*

Veal & Sage Ravioli
*Served over a Roasted Pumpkin Cream Sauce
topped with fresh Sage and Sugared Walnuts*

Desserts

Pumpkin Cheesecake
Served with a Meyers Rum Whipped Cream and a Caramel Drizzle

Warm Apple Bread Pudding
Served with Cinnamon Dusted Ice Cream and Ginger-Honey Sauce