

HARVEST DINNER

Plated Dinner Service

APPETIZER SELECTIONS

Vermont Cheese Plate 5.86

Squash and Cider Soup 4.72

Steamed Mussels 6.98

Harvest Salad

*Mixed Greens with Grapes, Blue Cheese, Red Onion
and Candied Nuts with Maple Balsamic Dressing*

Soft Baked Dinner Rolls

Served with Vermont Cabot Butter

ENTREE SELECTIONS

Pork Medallion

*Boneless Pork Loin Wrapped in Bacon
and Served with Apple Cranberry Chutney*

Roast Turkey

*Dark and Light Meat with Cornbread Stuffing
and Pan Gravy*

Autumn Salmon

*Salmon Filet Crusted with Dijon and Sweet Potato
with Maple and Soy Glaze*

Butternut Squash Stuffed Ravioli

*Served with a Creamy Mascarpone Sage Sauce
and Braised Red Cabbage*

Braised Portabella

*Layered with Roasted Red Peppers, Caramelized Onions and Squash
Served with Mashed Sweet Potatoes*

ACCOMPANIMENTS

Seasonal Vegetables

Mashed Sweet Potatoes

Seasoned with Cloves, Cinnamon, and Honey

DESSERT

Apple Crisp

Topped with Whipped Cream