



First Course

Butternut Squash Bisque

Toasted Hazelnuts

or

Roasted Pear Salad

Frisee | Candied Pecans | Dried Cranberries | Goat Cheese Crumbles
Maple Thyme Vinaigrette

Second Course

Pan Seared Rosemary Chicken Breast

Crispy Prosciutto | Roasted Root Vegetables | Cranberry Port Wine Sauce

Roasted Vegetable Ravioli

Crumbled Hazelnuts | Tomato Basil Cream ~ Crostini

Oven Roasted Haddock Rollatini

Ritz, Scallop & Shrimp Stuffing | Herb Roasted Red Bliss Potatoes
Sautéed Spinach | Golden Sherry & Shallot Cream Sauce

Dessert

Cinnamon Apple Crisp

Brown Sugar Crust | Roasted Caramel Apples
Cinnamon Ice Cream | Whipped Cream

OR

NY Cheesecake with Black Cherry Cognac Sauce

Whipped Cream

Complemented with a glass of house wine

29.95