



## October Chef's Specials

*Focusing on Sustainability with  
Local New England Ingredients*

Locally foraged Mushroom Soup  
White Truffle Oil

### **Grilled Alaskan Halibut**

Lemon Butter Sauce, Butternut Squash  
Risotto & Roasted Root Vegetables

Warm Massachusetts  
Heirloom Apple Pie  
Vanilla Bean Ice Cream

Lunch - \$36.95                      Dinner \$46.95

*Wine pairing - Chardonnay, Dry Creek,  
Russian River Valley, \$32*

Baby Arugula & Mache Greens  
Roasted Autumn Squashes,  
Native Chevre & Cider Vinaigrette

### **Spinach & Fontina stuffed Breast of Chicken**

Lemon Thyme Jus,  
Fingerling Potatoes & Turnips  
Baked Pumpkin Charlotte  
Cinnamon Crème Anglaise

Lunch \$27.95                                      Dinner \$37.95

*Wine pairing - Pinot Grigio, Livon Collio, \$29*

Butternut Squash Ravioli  
Muscovy Duck Confit, Pumpkin Seed Oil & Sage Cream

### **Aromatic Pork Tenderloin**

Oyster Mushroom Sauce,  
Gorgonzola Whipped Potato & Braised Vegetables

Warm Pear Upside Down Cake  
Pear William Butter Sauce

Lunch - \$34.95                                      Dinner - \$44.95

*Wine pairing - Pinot Noir, Babich, \$26*