



NOVEMBER MONTHLY SPECIALS

GRILLED HEIRLOOM APPLE SALAD, tender fall greens, candied pecans, gorgonzola, orange-sherry dressing

MAPLE MUSTARD GLAZED TURKEY BREAST, giblet gravy, chestnut stuffing, sweet potato mash, grilled beans

LINZER TORTE, crème anglaise, fresh berries

Lunch - \$26.95

Dinner - \$36.95

Wine pairing – Pinot Noir, Montinore, Reserve, Willamette Valley, OR \$34

SUSTAINABLE MENU

Focusing on Sustainability with Local, New England Ingredients

LOCAL SQUASH PUREE, toasted almonds

SKILLET ROASTED BLACK COD, smoky tomato sauce, creamy polenta, braised chard

CRANBERRY APPLE TART, vanilla bean crème anglaise

Lunch - \$38.95

Dinner - \$48.95

Wine pairing – Pinot Gris, King Estate, OR, \$34

FENNEL SOUP, poached salmon, dill crème fraiche

MUSCOVY DUCK BREAST and LEG CONFIT, natural jus, himalayan red rice, roasted autumn vegetables

BLACK WALNUT HONEY CAKE, warm fruits

Lunch - \$36.95

Dinner - \$46.95

Wine pairing – Syrah, Burgess, Lake County, CA, \$36