



**CASUAL WATERSIDE DINING**

**NOVEMBER 3 – 12, 2011**

**APPETIZERS**

**Country Style Boar Pate**

*With dried cherries, pistachio & cumberland sauce*

**Curried Butternut Squash Soup**

*With red bell pepper*

**Our House Cheese Ravioli**

*With a wild mushroom, herb & Marsala wine cream sauce*

**ENTRÉES**

**Breast of Chicken Normandy**

*Lightly floured chicken breast sautéed with tart apple, nutmeg, cognac & cream*

**Pomegranate Glazed Atlantic Salmon**

*With a date, pecan & coriander sauce*

**Grilled Breast of Duck**

*With a warm sherry, ginger & scallion glaze*

**DESSERT**

**Homemade Pumpkin Gelato**

*Served with warm oatmeal raisin cookies*

**Warm Apple Pecan Crisp**

*With caramel sauce*