



## APPETIZERS

### New England Fall Harvest Chowder

Kobacha squash, red potatoes, bacon, butternut squash (Gluten Free).

### Oyster on ½ Shell

Apple cider and french butter pear mignonette.

### Cider/Sage Braised Mu-Shu Pork

### Baby Green Salad

Candied walnuts, poached apples, gorgonzola cheese, cranberry vinaigrette (Gluten Free).

## ENTREES

### Blueberry & Ginger Braised Beef Short Ribs

Parsnip puree, sautéed rainbow chard.

### Mushroom Ravioli

Manchego cream sauce.

### Grilled Shrimp

Wasabi fried rice & lemon miso sauce.

### Pan Roasted Statler Chicken Breast

Delicata squash puree, bacon braised kale, spicy apple & cranberry sauce (Gluten Free).

## DESSERTS

Fried Apple Pie - Caramel/hazelnut ice cream.

Butterscotch Crème Brulee - Toffee crunch (Gluten Free).

Chile/Chocolate Brownie - Chocolate rum glaze.

## COCKTAIL

### Ginger Haze • 11.

Glenfiddich 12 Year Old Scotch, SNAP Organic Liqueur, honey, lemon juice and ginger ale. Served with crystalized ginger and lemon wedge garnish.

## WINE

Robert Mondavi Fume Blanc, *Napa Valley* • 8. glass 30. bottle

Tablas Creek Cotes de Tables Blanc, *Paso Robles* • 12. glass 40. bottle

MAN Vintner's Cabernet Sauvignon, *South Africa* • 9. glass 34. bottle

Restaurant Week 2011