



## Seasonal Menu

### Poultry, Meats, and Fish

Wine Braised Beef Short Ribs  
Classic Veal or Pork Osso Bucco  
Whole Roasted Filet of Beef Tenderloin with Horseradish Crust  
Beef Tenderloin with Garlic Shrimp STuffing  
Roasted, Prime New York Top Loin of Beef  
Baby Lamb Chops with Rosemary and Dijon  
All Natural Veal Roast Stuffed with Roasted Peppers with Tomato~Basil Sauce  
Frensh Style Boneless Heritage Berkshire Pork Roasted with Apples  
Turkey Breast Roast Stuffed with Sun Dried Tomatoes and Turkey Sausage  
Roasted Cornish Hens with Dried Fruit Stuffing  
Duck Confit with French Green Lentils or Roasted Potatoes  
Bacon Wrapped Boneless Pharaoh Quail With Garlic Shrimp Stuffing  
Cedar Planked Atlantic Salmon  
Baked Salmon En Croute with Fresh Shallots and Dill  
Prawns Stuffed with Herbed Chevre served with Tomato Coulis  
House Cured Salmon Gravlax with Mustard Sauce  
Pan Seared Branzino or with Garlic Shrimp Stuffing  
Smoked Atlantic Salmon with Capers, Red Onion, Mustard Sauce and Breads

### Sauces and Condiments

Dried Cherry Chutney ~ Cranberry-Pear Compote  
Demiglace ~ Green Peppercorn Sauce ~ MushroomvAncho Chili Sauce  
Horseradish Cream

### Sides

Wild Mushroom Bread Pudding  
Orange Zested Wild and Red Rice with Dried Cherries and Pecans  
Golden Baked Risotto  
Prociutto Crusted Baked Risotto  
Baked Polenta with Creamy Mushroom Sauce  
Corn Bread and Chestnut Dressing with Sausage, Apples and Pecans  
Twice Baked Potatoes with Chives & Chevre Cheese, Blue Cheese or Cheddar  
Sweet Potato Gratin  
Baked Cannelloni with Tomato Basil Sauce  
Baby French Green Beans with Pomegranate Seeds  
Brussels Sprouts with Onion and Applewood Smoked Bacon  
Eggplant, Zucchini Tortino with Parmesan Crust  
Creamy Canellini Beans with Fresh Herbs & Parmesan Cheese

### Suggested Desserts

Pear and Almond Crisp ~ Tiramisu  
Caramelized Pear Bread Pudding ~ Chocolate~Cherry Bread Pudding  
Orange Almond Cake