



October 2024 Special Fall Feast Menu Saturday and Sunday Evenings

Starter

Squash Bisque

Topped with a dollop of sour cream and a sprinkle of cinnamon.

-or-

Assorted Green Salad with Buttermilk Ranch and Bacon

Layered with julienne peppers, sliced cucumber and diced tomato.

A loaf of fresh bread for the table accompanies the 1st course.

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Main Course

Butter Poached Scallops

Served with classic mornay sauce, toasted parmesan and parsley.

-or-

Harvest Chicken Wellington

A breast of chicken with a cranberry/swiss cheese and savory stuffing.

It is wrapped in puff pastry and served with a traditional gravy.

Main courses are accompanied by a garlic roasted potato and a trio of side vegetables.

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Dessert

Chocolate Pecan Tart

A chocolate pastry crust filled with pecans and a rich, gooey, brown sugar filling.

It is served with whipped cream and chocolate shavings.

-or-

Pumpkin Cheesecake

Baked with a graham cracker crust and served with a melted white chocolate ganache.

It is topped with whipped cream and a dash of nutmeg.

Coffee -or- Tea (included with dessert)

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\$65 plus taxes

Advance reservations are required.

Call 902 661-4800 or message to reserve.