



table d'hôte

Autumn Zucchini Bisque

with sliced smoked salmon

or

Gourmet Chiffonade

mixed organic greens accompanied by
a pan seared quail breast



Fresh Filet of Atlantic Salmon

topped with pistachio crusted sea scallops
on a Chablis sauce

or

Rabbit Loin wrapped in Bacon

braised and served with Savoy cabbage on
a port wine reduction and seasonal vegetables

or

Medallion of Beef Tenderloin

grilled and presented with sautéed mushrooms
in a creamy brandy sauce and grilled Tiger Shrimp



Pumpkin Cheesecake

delicious and moist drizzled with a
chocolate sauce and topped with whipped cream

Full Menu 36

