

RESTAURANT WEEK
PRIX FIXE LUNCH MENU

-APPETIZER-

FALL HARVEST SOUP

CANNELLINI BEANS, KALE, SQUASH, GRATED PARMESAN, GRILLED
ROSEMARY BAQUETTE

INN SALAD

MIXED GREENS, SEASONAL VEGETABLES, SHERRY VINAIGRETTE

LAMB SAUSAGE

MARINATED CHICK PEAS, GOAT CHEESE, GOLDEN RAISINS,
TZATZIKI SAUCE, FRESH MINT

-ENTRÉE-

GNOCCHI

PORK & SHORT RIB RAGU, SHAVED PARMESAN CHEESE,
DRIED OREGANO LEMON BREAD CRUMBS

ATLANTIC SALMON

BRUSSELS SPROUTS, OYSTER MUSHROOMS, POTATO ROASTI, WHOLE
GRAIN MUSTARD HOLLANDAISE

BRAISED SHORT RIB

PORK CASSOULETTE, BRAISED ESCAROLE, PAN SEARED FENNEL, FRIED
ONION STRINGS

-DESSERT-

COOKIE PLATE

HOUSE MADE CHEFS SELECTION

\$16.95 PER PERSON

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PRIX FIXE MENU

-APPETIZER-

FALL HARVEST SOUP

CANNELLINI BEANS, KALE, SQUASH, PARMESAN, BAQUETTE

INN SALAD

MIXED GREENS, SEASONAL VEGETABLES, SHERRY VINAIGRETTE

LAMB SAUSAGE

CHICK PEAS, GOAT CHEESE, RAISINS, TZATZIKI SAUCE, FRESH MINT

-ENTRÉE-

KALE & RICOTTA RAVIOLI

PINE NUTS, BUTTERNUT SQUASH, SHALLOTS, BUTTER, NUTMEG, SAGE

ATLANTIC SALMON

BRUSSELS SPROUTS, MUSHROOMS, POTATO ROASTI, MUSTARD
HOLLANDAISE

BRAISED SHORT RIB

PORK CASSOULETTE, BRAISED ESCAROLE, FENNEL, ONION STRINGS

GOFFLE FARMS ROASTED HALF CHICKEN

HEN OF THE WOODS MUSHROOMS, LEEKS, POTATOES, APPLE PUREE

-DESSERT-

CANNOLITINI

CANNOLI CREAM, CHOCOLATE CHIPS, MINI SHELLS

SEASONAL CHEESE PLATE

SEASONAL ACCOMPANIMENTS

\$39.95 PER PERSON