

3 FOR 30

Winter Menu

FIRST COURSE

SPINACH SALAD with Warm Bacon Dressing
parmesan, red onion, egg, croutons

BUTTERNUT SQUASH SOUP
with Sage & Herb Infused Olive Oil

VERMONT SALAD
baby lettuces, Granny Smith apples, dried cranberries,
gorgonzola, toasted pecans, maple Dijon vinaigrette

ENTREES

**Herb Roasted Joyce Farms
CHICKEN MARSALA**
Semi-Boneless Organic Free-Range Half Chicken
Marsala wine sauce, forest mushrooms,
whipped potatoes, sautéed veg

Sautéed BUTTERNUT SQUASH RAVIOLI
with Sage Brown Butter
herbs & toasted pecans

Grilled Italian VEAL MEATLOAF
rich tomato demiglace, whipped potatoes,
French beans, chipotle ketchup

Pan Fried FLORIDA RED SNAPPER "Fish & Chips"
pommes frites, citrus aioli, Napa cabbage slaw

DESSERT

CHEF'S SELECTION OF DESSERTS

3 COURSES – 30 DOLLARS