HALLOWEEN

THREE COURSE MENU

~ beginning with ~

Soup – cream of butternut squash

~ or ~

Caesar – crisp romaine lettuce and chopped garlic crustini tossed in our homemade creamy garlic caesar dressing

~ or ~

P. E. I. mussels with julienne carrots and zucchini in a pommery mustard cream sauce

~ or ~

Baby mixed greens, roasted red peppers, roasted almonds, goat cheese and balsamic vinaigrette

~ followed by ~

Penne with grilled chicken, wild mushrooms, and spinach in a truffle cream sauce

~ or ~

Fettuccine with black tiger shrimp, scallops, leeks, red peppers, and spinach in a roasted red pepper cream sauce

~ or ~

Risotto with black tiger shrimp, Atlantic salmon, calamari, red peppers, and spinach in a light white wine tomato broth

~ or ~

Pan seared arctic char with oyster mushroom saffron cream sauce served with rice pilaf and steamed vegetables

~ or ~

Filo wrapper chicken breast stuffed with buffalo marsala cheese and spinach topped with blueberry cream sauce served with garlic mashed potato and steamed vegetables

~ or ~

Lamb Shank – slowly simmer with herbs, red wine and tomatoes served with garlic mashed potatoes

~ or ~

Pan roasted jumbo rack of lamb with mint red wine sauce served with garlic mashed potatoes and steamed vegetables

~ or ~

Steak and lobster – Grilled striploin steak and baked lobster tail with peppercorn sauce served with garlic mashed potato and steamed vegetables

~ completed with ~

Pumpkin cheesecake

~ or ~

Warm lava cake with vanilla ice cream

~ or ~

Crème brulee

~ or ~

Tiramisu

~ $35 per person ~