

# AUTUMN/WINTER MENU OPTIONS FOR The Leisure

## Appetizers

- **Lamb Meatball**  
spicy tomato chutney
- **Bacon Jam Crostini**  
goat cheese
- **Wild Mushroom Crostini**  
brie & garlic butter
- **Shrimp Scampi Dip**  
garlic toasts

## Salads

- **Kale Salad with Almonds, Cherries and Goat Cheese**  
white balsamic vinaigrette
- **Field Greens Salad with Apple, Blueberries and Blue cheese**  
apple cider vinaigrette
- **Citrus and Mango Salad**  
balsamic red onions and reduction
- **Roasted Beet and Goat Cheese Salad**  
sherry vinaigrette

## Entrees *(Choose One)*

- **Roasted Duck Breast**  
pomegranate jus
- **Herb Panko-Crusted Lamb Rack**
- **Seared Hanger Steak -or- Ribeye**  
demi glaze
- **Honey Roasted Pork Tenderloin**  
honey pork jus
- **Seared Sea Bass**  
red onion marmalade
- **Cedar Plank Salmon**  
maple-bourbon glaze

## Sides *(Choose Two)*

- **Twice-Baked Potatoes**  
Parmesan & Swiss Cheese
- **Maple-Bourbon Brussels Sprouts**  
Garlic & Lemon Zest
- **Roasted Vegetable Medley**  
carrots, sweet potatoes, brussels, butternut squash
- **Carrots and Cranberries**
- **Mushroom Risotto**  
mixed mushrooms
- **Roasted Garlic Mashed Potatoes**
- **Baked Mac and Cheese**  
sharp cheddar cheese
- **Celery Root & Parsnip Puree**

## Desserts

- **Warm Apple Butter Cake**  
caramelized apples, bourbon caramel
- **Praline Bread Pudding**  
bourbon-caramel sauce
- **Seasonal Berry Crisp**  
vanilla ice cream
- **Pizzelle Napolean**  
pistachio cream