



LUNCH
RESTAURANT WEEK WINTER 2009
\$20.09

first

squash & sweet potato puree *apple cider reduction*
chicken matzoh ball soup *family recipe*
the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*
baby arugula *caper vinaigrette, shaved parmesan, white anchovy*
deviled eggs *hard boiled egg, dried capers & garlic chips*
chopped organic chicken liver *pickled radish, soft herbs, buttered toast*

second

sandwiches include choice of fries or greens

roasted portobello mushroom reuben *with housemade sauerkraut on toasted marble rye*
beef hamburger with vermont cheddar on an onion roll *(add apple wood bacon 2)*
french dip *roast beef, au jus, horseradish cream, with or without cheese*
green goddess salad with lollo rossa lettuce, poached shrimp, jicama, green apple, croutons
steak salad with baby spinach, figs, roasted squash, caramelized onion, pumpkin seed vinaigrette
grilled chicken cobb salad with avocado, tomato, fried egg, bacon & blue cheese
porcini mushroom & heirloom pumpkin risotto

third

apple brown betty *mascarpone-berry ice cream, butterscotch sauce*
chocolate pot de crème *coffee foam, bittersweet cocoa, vanilla wafer*
seckle pear & ginger crisp *black sesame ice cream*
carrot cake & pumpkin cheesecake "icing" *cinnamon crème anglaise, apple cider syrup*
firefly sundae *fudge brownie, peanut butter ice cream, chocolate sauce & whipped marshmallow cream*
seasonal sorbet *salty oat cookie*