



Garden Bistro

24

Where the Food is Fresh, Local, and Seasonally Motivated

Chef: Mark Grady



Gluten Free Meals Available

Course 1

Pumpkin and Apple Bisque

Toasted Pecans and Local Maple Syrup

Roasted Butternut Squash Salad

Shaved Apples, Toasted Walnuts, Red Onion, Rye Croutons, Fresh Mixed Greens, Maple Mustard Vinaigrette

Course 2

Herb Roasted Chicken Crepe

Sautéed Spinach, Sliced Apple, Imported Brie, Cranberry Walnut Chutney, Served with Pomme Frites

Prince Edward Island Mussels

Whole Grain Dijonnaise Cream Sauce, Applewood Smoked Bacon, English Peas, Shallots, Fresh Parsley

Veal Meatloaf

Roasted Brussel Sprouts, Mushroom and Red Wine Au Jus, Mashed Potatoes

Autumn Pasta

Roasted Butternut Squash, Zucchini, Shaved Brussel Sprouts, Chardonnay and Sage Butter Sauce, Toasted Pumpkin Seeds

Course 3

Linzer Crepe

Spiced Almond Paste, Raspberry Jam, Fresh Whipped Cream

Chocolate Mousse

Amaretto Whipped Cream, Toasted Almonds

