

# Garden Bistro



## 24

Where the Food is Fresh, Local, and Seasonally Motivated

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Executive Chef: Donald Rogers



Gluten Free Meals Available

Sous Chef: Richard Karo

### First

#### Tomato Bisque

Basil Pesto, Truffle Oil, Toasted Sunflower Seeds

#### Arugula Salad

Toasted Pumpkin Seed Granola, Creamy Goat Cheese, Fresh Pomegranate Seeds, Red Onion, Maple Mustard Vinaigrette

### Second

#### Prince Edward Island Mussels

Roasted Winter Squash, Local Baby Kale, Sautéed Shallots, Pumpkin Dijon Sauce, Fresh Parsley

#### Campanelli Farm Roasted Organic Chicken Crepe

Cranberry Apple Chutney, Sautéed Spinach, Brie Cheese, Toasted Walnuts, Béchamel Sauce

#### Veal Meatloaf

Wild Mushroom Au Jus, Roasted Garlic & Rosemary Mashed Potatoes, Brussels Sprouts

### Third

#### Caramelized Apple Dessert Crepe

Cinnamon & Clove Spiced Apples, Warm Caramel Sauce, Whipped Cream

#### Pumpkin Mousse

Toasted Graham Cracker Crumbs. Salted Molasses

