

October 16th-22nd

TASTE OF COLONIE MENU

First Course

Parmesan Tater Tots
malt vinegar lemon aioli

Korean Tacos
bulgogi beef/kimchee slaw/sour cream/cilantro/sesame seeds

Five Onion Bisque
Goat cheese crouton

Kale & Brussels
raisins/roasted grapes/pistachios/parmesan vinaigrette

Entrées

Macaroni & Cheese Bolognese
Italian & American classics collide

Veal Schnitzel
mushroom gravy/braised purple cabbage/German potato salad

Roast Cod
market cod/winter ratatouille/lemon beurre blanc

Smothered Hanger Steak
mushroom shallot smother/cheesy grits/stewed tomatoes

Chicken Saltimbocca
pan seared chicken/prosciutto/sage/fontina cheese/Marsala chicken jus/angel hair

Orecchiette
brussels/squash/chilies/brown butter/hazelnuts

Dessert

Liege Waffle
pumpkin latte gelato/salted caramel sauce

Triple Chocolate Tiger Cake
fresh whipped cream

Creamy Rice Pudding
golden raisins/whipped cream/cinnamon