



Dining Room Menu

Week of September 28, 2020

Grilled Steelhead Trout served on a bed of wilted greens. With olive tapenade and sundried tomato aioli. GF/LS

Herb Roasted Leg of Lamb served with toasted pita, red pepper hummus, cucumber-tomato salad, with tzatziki yogurt sauce. LS

Duck Confit: Slow cooked duck legs served over white bean cassoulet, roasted rainbow carrots, herb bread crumbs. LS

Pork Cutlet thinly prepared pork cutlet, breaded and fried. Served with a stoneground mustard cream and a fennel-apple slaw. LS

Stuffed Acorn Squash stuffed with cornbread-sausage stuffing, cranberry relish, toasted walnuts and bacon-cider jus.