



November 4-10, 2019

\$30 3-Course Dinner

Starters:

- *Beet & Blue Cheese Salad
- *Cup of house made Soup Du Jour
- *Moules Marinier (steamed in white wine, garlic and shallots)

Entrees:

- *Chicken Torino (boneless breast rolled & stuffed w/ricotta, mozzarella, peppers & onions, served w/ a crushed tomato Provencal sauce)
- *Broiled Sea Scallops served w/a garlic Hollandaise & rice pilaf
- *Veal Marsala (veal cutlet medallions sauteed w/Marsala wine and fresh mushrooms)

Desserts:

- *Mousse au Chocolat
- *Cinnamon Apple Cake w/ a Calvados Brandy sauce
- *Nightly Sorbet selection