



DISCOVER SARATOGA RESTAURANT WEEK ~

NOVEMBER 4-10, 2024

3 COURSE DINNER FOR \$35

APPETIZERS

AUTUMN HARVEST FLATBREAD PIZZA

GARLIC SAUCE, ROASTED BUTTERNUT SQUASH, CARAMELIZED ONIONS, GOAT CHEESE BALSAMIC GLAZE

LOADED CHILI

SWEET AND SPICY CHILI TOPPED WITH CHEDDAR, SOUR CREAM, BACON, SCALLIONS

AUTUMN SALAD

FRESH GREENS, APPLES, PECANS, BLEU CHEESE CRUMBLES, ROASTED BUTTERNUT SQUASH,
DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

ENTREES

BUTTERNUT ALFREDO TORTELLINI

THREE CHEESE TORTELLINI, ROASTED BUTTERNUT SQUASH AND SPINACH TOSSED IN ALFREDO SAUCE
AND FINISHED WITH BALSAMIC GLAZE

MAPLE CHIPOTLE SALMON

HOUSE CUT SALMON ROASTED WITH A MAPLE CHIPOTLE GLAZE, SERVED WITH CHEF'S ACCOMPANIMENTS

BACON WRAPPED PORK FILET

CENTER CUT PORK FILET WRAPPED IN APPLEWOOD SMOKED BACON AND TOPPED WITH CINNAMON APPLES,
SERVED WITH CHEF'S ACCOMPANIMENTS

DESSERTS

MAPLE WALNUT WAFFLE SUNDAE

MINI WAFFLE TOPPED WITH VANILLA ICE CREAM, WALNUTS, LOCAL MAPLE SYRUP AND WHIPPED CREAM

PUMPKIN CHEESECAKE

APPLE CRISP

TAX AND GRATUITY ARE NOT INCLUDED