

# WEDNESDAY, NOVEMBER 21 IN THE COMMONWEALTH ROOM

## SALADS

#### SPINACH SALAD

Baby spinach and frisée, crispy pancetta, pine nuts, cremini mushrooms, sherry dressing

#### CLASSIC CAESAR SALAD

Hearts of romaine, Parmesan cheese, croutons

#### **GOLDEN BEET SALAD**

Watercress, pickled onions, fresh goat cheese

# SOUP

### **NEW ENGLAND CLAM CHOWDER**

Sourdough rolls

# ENTRÉES

#### CHICKEN PARMESAN

Penne pasta, fresh mozzarella, basil

#### CHEESE TORTELLINI

Roasted tomatoes, olives, pesto cream

### CHEF CARVED HERB ROASTED PORK LOIN

Bacon mustard sauce

### CORNMEAL CRUSTED ALLEGHENY TROUT

Green tomato tartar sauce, lemon

# SIDES

WILD RICE PILAF WITH SPINACH, MUSHROOMS AND ONIONS

**ROASTED TUSCAN POTATOES** 

HONEY-ROASTED CARROTS

BUTTERED BRUSSELS SPROUTS WITH BACON

ASSORTED ARTISANAL ROLLS

Homestead Creamery butter

# KIDS'

CRUNCHY VEGETABLES WITH RANCH DIP

MAC-N-CHEESE

CHICKEN TENDERS

SPAGHETTI WITH MEATBALLS

**BUTTERED VEGETABLES** 

## SWEET ENDINGS

PUMPKIN ROLL CAKE

CHOCOLATE MOON PIE

CHEESECAKE LOLLIPOPS

CINNAMON APPLE CRANBERRY CRISP

ASSORTED COOKIES

\$35\* ADULTS \$15\* CHILDREN 6 - 12 COMPLIMENTARY FOR CHILDREN 5 & UNDER

\*Tax and service charge additional

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

