



Localicious – Fall Harvest

Dinner Menu

19th October – 30th October

Appetizers

Zuppa – Soup

Local butternut squash puree with our homemade croutons

Gorgonzola Pear Salad

With arugulas, blue cheese, pecans in a balsamic local maple syrup dressing.

Avocado Beet Goat Cheese Salad

Roasted tricolor beets, arugula & mixed greens in our balsamic dressing topped with a springle of pistachio and crumbled goat cheese

Pasta and Mains

4 Cheese Pumpkin Gnocchi

house made pumpkin gnocchi with local potatoes, tossed in a rich 4 cheese sauce

Linguine Contadina

folded with AAA top sirloin pieces, cremini mushrooms in a white wine tomato and homemade basil pesto

Chicken Saltimbocca Layered

Roman style, pan seared with prosciutto and fresh, grain 7 oz breast in a white wine a sauce with potatoes and vegetables.

Homemade Dessert

Pumpkin Cheese Cake

Pistachio Crème Brulee

Tiramisú

\$40 Menu (choose 2 Course Meal)

Add \$9 (choose 3 course meal)

\$2 is donated to our local community

Maison McCulloch Hospice

