



Seasonal Offerings

Starters

Butternut Squash Soup

Autumn Salad

Baby Spinach with Local Apples, Pumpkin Seeds and Maple Balsamic Vinaigrette

Entrees

Misty Knoll Turkey Dinner

Slow Roasted and Served with Stuffing, Cabot Cheddar Mashed Potatoes,
Butternut Squash, Gravy & Cranberry Sauce

Maple Glazed Ham

Served with Cabot Cheddar Mashed Potatoes and Green Beans

Pecan Crusted Salmon

With Wild Rice Pilaf & Asparagus
Finished with a Cold Hollow Cider Sage Buerre Blanc

Dessert

Chef's Choice