

RESTAURANT

Serenade

## APPETIZERS

### PUMPKIN SOUP

*creamless purée, apples, chestnuts, chives* ☒

### FRISSÉ & FRESH BACON SALAD

*pumpkin seeds, local apples, apple cider vinaigrette* ☒

### CRAB CAKE

*jumbo lump, Meyer lemon rémoulade, pickled chanterelles, frisée*

### GNOCCHI

*butternut squash, baby Brussels sprouts, herbed ricotta*

### SCALLOPS

*seared, spaghetti squash, fennel, cucumber, gluten free soy emulsion* ☒

### MAINE OYSTERS

*fried, soy-ginger mignonette, Japanese seaweed salad*

### CHOPPED SALAD

*romaine, cucumber, broccoli, roasted peppers, lemon vinaigrette, ricotta salata* ☒

## ENTREES

### TURKEY

*roasted, two ways, traditional accompaniments*

### KING SALMON

*seared, red quinoa risotto, French beans, oyster mushrooms, Orleans mustard sauce* ☒

### HALIBUT

*seared, roasted Hubbard squash, chanterelles, wilted escarole, lobster emulsion* ☒

### SEA BASS

*seared, lobster tomato risotto, baby leeks, haricots verts*

### BEEF

*filet mignon, roasted carrots, potato purée, wilted spinach, Portobello mushrooms* ☒

### VENISON

*medallions, red cabbage, sweet potato purée, baby Brussels sprouts, pomegranates* ☒

## DESSERTS

### CRÈME BRULÉE

*Tahitian vanilla, almond-dried cherry biscotti*

### COBBLER

*Melick Farm apples, brown sugar streusel, vanilla ice cream*

### PUMPKIN TART

*sablé crust, brandy whipped cream, maple syrup sauce*

### WARM CHOCOLATE TART

*flourless, pecan crust, praline, vanilla ice cream*

### LEMON TART

*sablé crust, Italian meringue, berry sorbet*

Fresh brewed American coffee or tea

☒ GLUTEN FREE

\$75 per adult, \$35 per child 10 and under (does not include gratuity or sales tax)