



# *Dinner at the Meliora*

*Thursday, November 12, 2009 6:30 P.M.*

*Select One from Category.*

*\$17.99*

## *First Course*

Pumpkin Bisque with a Cinnamon Ginger Crème Fraiche

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Freshwise Farms Mixed Field Greens with Julienne Zucchini, Squash, Cucumber and Carrots with Empire State Apple Vinaigrette

## *Entrée*

Pan Seared Chicken Breast and Empire State Apple Sage Compote over Wild Rice – Sage and Thyme infused Chicken Breast Pan Seared and Topped with an Apple Sage Compote

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Green and Bean with or without Gianelli Sausage over Barilla Penne Pasta – Escarole with Cannellini Beans, Vegetable Stock, Sautéed Gianelli Sausage finished with Parmesan

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Vegetable Fra Diablo –Barilla Farelle Pasta with Purple Basil, Grape Tomatoes, Roasted Garlic, Toasted Pine Nuts and Fresh Mozzarella in a Spicy Marinara Sauce

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Dinosaur BBQ Pork Rib Shanks – Pork shanks slow cooked then smothered in Dinosaur BBQ Sauce with Maître d'Hôtel Butter Salt potatoes and Honey Corn Bread

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Acorn Squash Risotto – Local Acorn Squash, Goldin Raisins, Empire State Apples slow cooked in Arborio Rice, Mixed Seasonal Vegetable Stock, Finished with Parmesan

## *Dessert*

*The Little Bakery* Fruit Tart with Vanilla Custard

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*The Little Bakery* Chocolate Ganache Tart with Allspice Ice Cream