



CRA RESTAURANT WEEK MENU 2010

OCTOBER 4 - OCTOBER 10, 2010

FIRST COURSE

SOUP

Bourbon Sweet Potato Bisque

SALAD

Goat cheese, warm bacon vinaigrette, pumpkin seeds, apples

ENTRÉE COURSE

PORKCHOP

Cider brined with braised red cabbage, and homemade "northern spy apple" sauce

SWORDFISH A LA PLANCHA

Roasted butternut squash, sautéed escarole.

DESSERT

CHEESECAKE

Pumpkin, with ginger snap crust

ICE CREAM

Maple with cabin fever caramel sauce, pecan crumbles

\$ 20.10 PER PERSON

BEVERAGES, TAX AND GRATUITY EXCLUDED