

GARDEN FEST OF LIGHTS  
TEA HOUSE MENU 2008

WINTER SQUASH & ALMOND CHOWDER  
SOUP DU JOUR

CLASSIC CAESAR  
VINTNER SALAD WITH PORT WINE DRESSING  
SMOKED SALMON MOUSSE ON CROSTINI  
GRILLED LAMB CHOPS WITH ROSEMARY GARLIC DRIZZLE

PRIME RIB OF BEEF 30.  
WITH YORKSHIRE PUDDING AND ROASTED ROOT VEGETABLES

SAUTÉED VEAL CUTLETS WITH POMEGRANATE JUS 25.  
WITH MUSHROOM BREAD PUDDING AND SAUTÉED SWISS CHARD

DUCK CONFIT 24.  
WITH BRAISED CABBAGE & POTATOES

BRAISED PORK TENDERLOIN WITH APPLE, RAISIN & PINE NUTS 20.  
WITH ROASTED ROOT VEGETABLES

MERIWETHER'S FISH CAKES  
22.  
WITH SORREL SAUCE AND SAUTÉED SWISS CHARD

LOBSTER & CRAB RAVIOLI OR VEGETARIAN RAVIOLI 19.  
WITH CHAMPAGNE SHALLOT SAFFRON CREAM SAUCE

DESSERTS – TBD  
CHILDREN'S MENU AVAILABLE