



MOLLY PITCHER INN

*Holiday Menu*

**APPETIZERS**

*Roasted Butternut Squash Bisque*

*Toasted Pumpkin Seeds, Chive Cardamom Crème Fraiche*

*Shrimp Cocktail*

*Bloody Mary Cocktail Sauce - Wasabi Cream*

*Oysters on the Half Shell*

*Cucumber Dill Mignonette, Crème Fraiche, Micro Greens*

*Braised Beef Ravioli*

*Asiago Grilled Onions, Truffle Red Wine Reduction, Shaved Asiago*

**SALAD**

*Baby Greens, Roasted Beets, Goat Cheese, Spiced Pecans, Champagne Vinaigrette*

**ENTREES**

*Wild Mushroom Ravioli*

*Roasted Vegetables, Asiago White Wine Cream*

*Roasted Salmon*

*Roasted Fingerlings, Asparagus, Creamy Mustard-Onion Vinaigrette*

*Roasted French Breast of Chicken*

*Roasted Butternut Squash puree, Roasted Garlic Thyme sauce*

*Pan Roasted Sea Scallops*

*Applewood Smoked Bacon and Charred Tomato Cous Cous, Mache, Spicy Apple Cider Honey*

*Grilled New Zealand Rack of Baby Lamb*

*Celery Root Puree, Crispy Leeks, Rosemary Jus*

*Grilled 8oz Filet Mignon*

*Roasted Fingerling Potato, Charred Haricot Vert, Demi-Glace, Cambazola Butter*

**DESSERT**

*Chef's Special Selection*