

Prix Fixe Dinner

Wednesday, September 13
5:00-7:30 p.m.

Aperitif

San Pellegrino Water with a splash of
Apple Cider

Champagne with Local Apple Slice

Soup

Roasted Butternut Squash Soup with
Spiced Chickpeas

Salad

Kale Salad with Warm Cranberry Almond
Vinaigrette, Crumbled Goat Cheese

\$32 Per Person ++

**(Beverage service, taxes and our
services are additional)**

Starbucks Coffee and Tazo Tea service is included

Entrée

Seared Skate with Miso Herb Sauce, Whole
Grain Pilaf, Roasted Yellow Wax Beans,
Braised Leeks

Pumpkin Risotto Stuffed Acorn Squash,
Sautéed Rainbow Chard, Crispy Rainbow
Carrots

Garlic Herb Roasted Half Hen, Sautéed
Autumn Mushrooms, Blue Cheese Polenta,
Grilled Tomato

Sweet Endings

Rhode Island Peach Crumble, Vanilla Ice
Cream

Lemon Sorbet with Blueberries,
Blackberries and Mint

*Brown
Faculty
Club*

