

## STARTERS

choose one

### Roasted Pumpkin Soup

roasted pumpkin purée, simmered in a vegetable broth and coconut milk, topped with a dash of cinnamon, nutmeg, and a swirl of crème fraîche

### Rosa's Chicken Soup

roasted chicken breast, celery, onions, carrot simmered together with a hearty herb blend

### Harvest Salad

crisp lettuce and radicchio, crumbled goat cheese, dried cranberries, cornbread crumbs, chopped red onions, candied pecans, served with a maple vinaigrette

### Caesar Salad

hearts of romaine, garlic parmesan croutons, creamy caesar dressing

## ENTRÉES

choose one

all entrées served with honey butter cornbread

### Slow-Roasted Turkey

cornbread stuffing with herb-infused gravy, creamy Yukon gold mashed potatoes, honey-roasted carrots and parsnips, with citrus cranberry sauce

### Atlantic Salmon\*

grilled salmon in a creamy dill sauce with garlic herb rice and roasted vegetable medley

### Stuffed Acorn Squash

acorn squash stuffed with risotto, fresh herbs, squash, onions mushrooms, topped with Pecorino cheese

for vegan guests, cheese will be omitted. kindly inform your server

### Five-Cheese Mac & Cheese

five-cheese blend served with cavatappi, smoked paprika, scallions, a garlic parmesan crumb, and roasted vegetable medley

## DESSERT

choose one

### Freshly-Baked Pumpkin Pie

served with a dollop of whipped cream

### Chocolate Molten Lava Cake

with caramel drizzle

### Homemade Apple Pie

served warm with whipped cream

**Colombian Coffee (regular or decaf) and fine assorted teas**