

Cotton

Restaurant Week 2011

STARTERS

(Please choose one)

Harvest Sugar Pumpkin Corn Chowder

Local Sugar Pumpkins, Local Potatoes, Applewood Smoked Bacon, Corn, Cream and Spices

Apple Arugula Salad

Organic Baby Arugula, Dijon Vinaigrette, Vermont Sharp Cheddar, Applewood Smoked Bacon, Shaved Apple and Candied Walnuts

Wild Mushrooms and Polenta

Wild Mushrooms, Country Ham, Fresh Rosemary and Marsala Demi-Glace over Parmigiano Polenta

ENTREES

(Please choose one)

Porchetta Alforno

Slow-Roasted Loin of All-Natural Pork, Shaved Prosciutto, Fontina Gratinee, Marsala Crème, Buttered Haricot Verts and Yukon Gold Mashed Potatoes

Seafood Pesto Linguine

Sautéed Shrimp and Scallops, Pistachio Pesto Crème and Linguine

Old School Chicken Cordon Bleu

Crispy Pan-Fried Breast of All-Natural Chicken stuffed with Smoked Ham and Gruyere Cheese, Supreme Sauce, Grilled Asparagus and Herb Roasted New Potatoes

DESSERT

(Please choose one)

Sugar Pumpkin Cheesecake

Spiced Pumpkin Cheesecake, Whipped Cream and Drunken Cranberries

Ghirardelli Chocolate Bundt Cake

Ghirardelli Double Chocolate Bundt Cake, Housemade Butterscotch Sauce and Vanilla Ice Cream