

SAMOSSET



RESORT

O N T H E O C E A N

Flavors of Autumn Specialties
October 22-25th 2009

Starters

Butternut Lobster Bisque 9
Lobster simmered in creamy butternut squash, sage pistou.

Duck Confit Bruschetta 8
Roasted tomato, caramelized onion cheddar cheese over a rosemary crostini

Entrees

Grilled Lamb Chops and Scallops 28
Cranberry wild rice, garlic demi-glace, orange citrus aioli

Bacon Wrapped Pork Filet 21
Red flannel hash, caramelized onion and apple jus

Cocoa-Rubbed Grilled Salmon 23
Fire-seared salmon filet, hazelnut risotto cake, finished with a cinnamon cream sauce

Endings

Pumpkin Spice Tart 6
Gingsnap crust, Frangelico whipped cream

Warm Cranberry Apple Crumb pie 6
Maple drizzle and vanilla ice cream