



Pork

Seared Pork Loin

served with celery root puree apple marmalade and sage jus \$25.00

Pork Saltimbocca

shaved prosciutto, fontina cheese, and fresh sage served over pasta \$25.00

Marinated Chop

served a top parsnip puree, wilted arugula and mushroom salad and finished with a red wine demi \$25.00

Bacon Wrapped Pork Tenderloin

served with asiago cheese polenta, wild mushroom ragout marsala tomato reduction \$25.00

Pork Tenderloin Mignon

stuffed with apple and cheddar cheese mousse and glazed with balsamic demi glaze with apricot salsa \$25.00

Pan Seared Pork Medallions

, cracked black pepper served on apple, ham leek potato latee, roasted apples on calvados crème \$25.00

Grilled Bacon Wrapped

center cut pork loin with sour cherry gastrique \$25.00

Parmesan Crusted Pork Scaloppini

with caponata with tomato balsamic jus \$25.00