

BLUEGRASS KITCHEN

grub update 12.05-12.09

Start your evening off with a glass of French Champagne

Le Mesnil Blanc de Blanc Grand Cru... 13

Nosh

Cream of Celery soup 4/6

Duxelles Stuffed Mushrooms with truffle oil & toasts 8

Bourbon chicken pate'; served with crostini, sweet relish & Dijon 11

Classic Waldorf Salad: apples, grapes, walnuts & a citrus mayonnaise dressing;

served atop a bed of greens 7

Supper

Scratch made local egg spaghetti with house *Sailor Sauce*,

topped with a 6oz meatball & shaved Parmesan 24/18

Organic roast young chicken; served with stewed wax beans & potato Risolle 26

16oz bone in rib-eye; cooked to order & served with rustic mashed potatoes

& honey bourbon glazed baby carrots 36

DESSERT SELECTION FROM STARLINGS COFFEE & PROVISIONS