

Garrett's Menu Fall 2019

Menu 1

September 24 & October 1

Appetizer:

- Crispy Calamari
with creamy remoulade sauce and sweet bell pepper confit

Soup:

- Summer Tomato Soup
ripe tomatoes cooked in vegetable broth, cream, basil oil and fresh herbs (*vegetarian*)

Salad:

- Garrett's Green Salad
mixed lettuces with julienne carrots, cucumbers, tomato, garlic croutons and marinated shallot vinaigrette (*vegetarian*)

Sandwich:

- French style Ham and Cheese
thinly sliced ham and gruyere cheese with bechamel served on toasted country bread with House made potato chips

Choice of Entrée:

- Boneless Chicken Breast
thinly pounded , oven roasted rapini, crushed baby potatoes and red wine poached onions

- Pasta Primavera
fresh made farfalle with summer squash, carrots, peppers and tomatoes, Italian herbs and parmesan cheese (*vegetarian*)

Menu 2 Gastro Pub

October 8 & October 15

Appetizer:

- Handmade Pizza

fresh made thin crust pizza dough topped with goat cheese, dried figs, prosciutto and arugula (*can be made vegetarian*)

Soup:

- Creamy Potato Soup

russet potatoes and vegetables simmered in broth, garnished with chives, cheddar cheese and crispy leeks (*vegetarian*)

Salad:

- Egg and Bacon Salad

frisee and endive, pancetta crisps, soft poached egg, garlic croutons and a dijon mustard vinaigrette

Sandwich:

- Flat Iron Steak Sandwich

thinly sliced steak on ciabatta bread with garlic herb mayo, sliced tomato, spinach leaves, shallot confit and house made potato chips

Choice of Entrée

- Fish and Chips

craft beer battered cod fish, crispy fennel and cabbage slaw, house made tartar sauce and French fries

- Macaroni and Cheese

creamy 3 cheese sauce baked with garlic breadcrumbs, roasted red and jalapeno peppers (*vegetarian*)

Menu 3 American Regional

October 22 & October 29

Appetizer:

- Shrimp and Grits

pan seared shrimp served over creamy grits with cheddar cheese, scallions and fried parsley leaves

Soup

- Corn Chowder Soup

sweet bi color corn and vegetables simmered in stock and finished with cream (*vegetarian*)

Salad:

- House Salad

Bibb and red leaf lettuces, green beans, hard boiled egg, croutons, shaved red onion, tomato with a shallot red wine vinaigrette

Sandwich:

- Miami style Cubano

braised pulled pork, sweet ham, Swiss cheese, mustard and pickle slices on pressed bread with house made potato chips

Choice of Entrée:

- Street Tacos

spice rubbed flank steak served in soft flour tortillas with avocado, cilantro, Mexican style crema, a zesty lime slaw and pico de gallo

- Vegetable Risotto

creamy Arborio rice cooked with vegetable stock, seasonal vegetables, parmesan cheese and fresh herb oil(*vegetarian*)

Menu 4 Bistro Fare

November 5 & November 12

Appetizer:

- Crab Cakes

flaky crab cakes served with citrus aioli, citrus segments, micro greens and baby herb salad

Soup

- Cauliflower puree

Cauliflower simmered in stock and finished with cream, garnish of curried cauliflower and fried capers
(vegetarian)

Salad:

- Grilled BLT salad

charred romaine lettuce, roma tomatoes, bacon lardons, croutons, bleu cheese , with a red wine vinaigrette

Sandwich:

- Chicken Salad

poached chicken, apple, dried cranberries, toasted walnuts and lettuce on baguette with house made potato chips

Choice of Entrée:

- Crispy Pork tenderloin

bacon wrapped pork tenderloin, roasted fingerling potatoes and steamed asparagus in a garlic sauce

- Pea Pappardelle

fresh pappardelle, snap peas, shelled peas, pea shoots, basil, lemon, creamy ricotta and pecorino cheese
(vegetarian)

Menu 5 Seasonal Specialities

November 19 & November 26

Appetizer:

- Crispy Fried Brussel Sprouts
flash fried Brussel sprouts with a honey paprika aioli (*vegetarian*)

Soup:

- Roasted Butternut Squash Soup
squash with vegetable stock, cranberry coulis and spiced whipped creme fraiche (*vegetarian*)

Salad:

- Baby Kale Salad
with caramelized maple bacon, goat cheese, pistachios, dried cherries and a sherry wine vinaigrette

Sandwich:

- Oven baked Turkey Breast
herbed turkey breast sliced and served with white cheddar, whole grain dijonnaise, green leaf lettuce on warm baguette and house made potato chips

Choice of Entrée:

- Roasted Pork loin
5 spice rubbed pork, whiskey glazed apples, quinoa, steamed green beans and pan sauce
- Sweet Potato Gnocchi
sweet potato dumplings cooked in brown butter with wilted spinach, toasted walnuts, apples and a cider vinegar gastrique (*vegetarian*)