



*Sustainable, Local*

&

*Green*

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Fall 2010

*Plated First Course*

**Local Pumpkin Soup**

Savory Seasonal Soup with Crème Fraîche & Chives

*"Family Style" Dinner*

**Slow Braised Beef Brisket**

Braised Slowly with Local , Seasonal Vegetables  
Served in a Reduction Demi-Glace

**Boneless Chicken Cacciatore**

Local Free Range Chicken, Slow Cooked  
with Tomatoes, Peppers, Onions & White Wine

**Local Braised Greens**

Turnip, Mustard & Kale Greens Braised with Aromatics & Onions

**Roasted Butternut Squash, Asparagus & Wild Mushroom Risotto**

Arborio Rice Classically Cooked with Local Vegetables, Cream & Gourmet Cheeses

*Plated Dessert*

**Red Wine Poached Local Pear**

With Housemade Vanilla Ice Cream

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*Coffee, Decaf, Hot Tea*

*Bon Appetite!*

**ROUGE**

**FINE CATERING**

JONATHAN SOUDRY EXECUTIVE CHEF & PRESIDENT