



EDGE HILL DINNER

Appetizer

Grilled Provolone

arugula, roasted tomatoes, aged balsamic, micro greens

Carpaccio of Beef

radish sprouts & tobiko aioli

Soup

New England Clam Chowder

Salad

Grilled Romaine Caesar

homemade Caesar dressing, focaccia croutons, shaved parmesan and white anchovies

Wedge Salad

baby iceberg lettuce, tomatoes, red onion, bacon, hardboiled egg, bleu cheese dressing

Entrée

Pork Tenderloin

roasted corn risotto, haricot verts, raspberry balsamic glaze

Pomegranate Chicken

seared all natural chicken breast, parmesan pumpkin seed risotto, pomegranate glaze

Steak Au Poivre

black pepper crusted sirloin, garlic mashed potatoes, grilled asparagus, Dijon red wine reduction

Seared Sea Scallops

lobster risotto, avocado baby greens salad, lemon aioli

Dessert

Caramel Apple Crisp

served warm with caramel sauce and whipped cream

Mississippi Mud Pie

coffee ice cream , homemade fudge sauce