

EARLY DINNER 5-6 PM

Veal Cannelloni with Chanterelle Mushrooms
& Parmesan Cream
PEI Mussels with White Wine and Shallots
VT Butternut Squash Risotto w/ Pecans &
Dried Cranberries
Today's Soup
Mixed Greens Bistro Henry
Spinach Salad with Almonds, Currant,
Cranberry & Gorgonzola



Sliced Steak with Shallot Sauce
Grilled Pork Loin
With "Ginger-Brandy Applesauce " & Red Cabbage
Filet of Carolina Trout Meunière
Sautéed Chicken Breast
"Three Glass" Sauce
Spinach & Roasted Garlic Ravioli
with Marinara and Smoked Mozzarella



Hot Fudge Sundae,
Made with Dina's Incredible Fudge
Grand Marnier Crème Brulée
Pear Blueberry Crisp, Wilcox Ice Cream
Trio of Sorbets

\$25. Plus Tax and Service

PLEASE... SEATED BY 6:00,
ALL ORDERS MUST BE IN THE KITCHEN BY 6:15
ENTREES INCLUDE BREAD and ACCOMPANIMENTS
Sorry, No Shameless Promotions or **Substitutions** with Early Dinner!

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