

Pleasant View Inn Restaurant Week 2018

First Course

Butternut Bisque Topped with candied walnuts

Autumn Field Greens Mixed with dried cranberries, cucumber, local heirloom tomatoes topped with candied walnuts and tossed in our house-made PV balsamic vinaigrette

Entree

****Butternut Ravioli** Scratch made butternut ravioli, roasted wild mushrooms, prosciutto di parma and sage. Finished in an amaretto cream sauce

****Beer Battered Fish and Chips** Fresh local cod lightly coated & fried served with French fries, house-made slaw & tartar sauce

****Autumn Chicken** Walnut crusted free range chicken served over garlic infused mashed potato and seasonal vegetables. Finished with a maple cranberry cream sauce

***PV Bistro Burger** Certified Angus Beef, applewood smoked bacon, green leaf lettuce, tomato and red onion on a toasted ciabatta roll. Your choice of american, swiss or cheddar

Dessert

Pumpkin Cognac Cheesecake Classic style New York cheesecake infused with pumpkin and cognac

Chocolate Lava Cake Rich chocolate cake with a warm chocolate ganache center

Please inform your server of any food allergies

**Indicates alcohol is used in the preparation of this item

*Consumption of raw or undercooked meats or shellfish may increase your risk of foodborne illness.

People especially vulnerable to foodborne illness should only eat food that is thoroughly cooked

Parties larger than 8 people will have an 20% gratuity added to their guest check