

Columbus Inn

First course

English Onion Soup

Farm house cheddar, house made saltine and apple gastrique

or

Goat cheese gnocchi

Smoked pumpkin, roasted tomatoes, wild mushrooms, brown butter and sage

or

Coconut shrimp salad

Bib lettuce, charred red onions, marinated cucumbers, dried cherries and curried coconut ranch

Second course

6 oz filet mignon

Wild mushrooms, spinach and ricotta malfratti

or

Lancaster County Farmer's Chicken

Pan roasted breast, leg confit, marinated green beans and creamed fingerlings

or

Mediterranean sea bass

Caramelized fennel puree, beluga lentils and shaved fennel salad

Third course

Peanut butter and fudge brownie sundae

Chocolate and peanut butter ice cream, peanut butter mousse and hot fudge

or

Autumn apple cake

or

Walnut and maple ice cream, cinnamon cream anglaise

Pumpkin cheese cake

Salted caramel and pepita brittle