**October Featured Gelato:**

**Apple-Bourbon Pecan (featuring Milburn Orchards Apples)**

**October 2019 Featured Entrees**

* Thursday October 3 – Tuesday October 8 **Roasted Garlic Butter Basted, Pan Roasted Filet Mignon:** Potato-leek gratin with Pecorino Romano, mushroom puree, celeriac, heirloom carrots, and wild mushroom trifolati

* Thursday October 10 – Tuesday October 15 **House Crafted, Chestnut and Foie Gras Torchon Ravioli:** Served with duck confit, apple-chestnut relish, and Pedro Ximenez reduction
* Thursday October 17 – Tuesday October 22 **Herb Crusted Lamb Chops:** Pumpkin and arugula risotto, orange braised fennel, pomegranate-port wine reduction, pomegranate-apple relish, candied pepitas
* Thursday October 24 – Tuesday October 29 **Peppercorn and Fennel Seed Crusted, Pan Seared Black Angus Filet Mignon:** Roasted fingerling, leek and wild mushroom ragu, thyme scented, pinot noir-bone marrow sauce, thyme sprigs
* Thursday October 31 – Tuesday November 5 **Roasted Guinea Hen:** House-crafted wild mushroom ravioli in a pumpkin cream sauce

October 17 - Fall Painting Party

October 18-20 UD Parents Weekend

October 25-27 UD Homecoming

November 28 - Thanksgiving