

Academe

Maine Brasserie & Tavern

2012 Annual Harvest Dinner October 27 & 31, 2012

First course

Kennebunk Inn Salad

Field greens with dried cranberries, roasted pistachios, goat cheese and cider vinaigrette

Second course

Choice of

Chicken Fried Steak

Buttermilk marinated coulette steak, panko breaded and deep fried over mashed potatoes, haricot verts and spicy sausage gravy

Fisherman's Stew

Haddock, shrimp, crab, clams and mussels in a tomato broth over lemon herbed rice

Roast Chicken

Homemade pumpkin, sage and ricotta ravioli with Gorgonzola cream sauce and sautéed baby spinach

(Vegetarian or dietary specific entrée offered upon request)

Dessert

Dueling Spirits

Devil dog ice cream sandwich and angel food cake with strawberry balsamic compote

