



*The*  
GREYSTONE INN

*Appetizer*

*Jumbo Lump Crab Cakes*  
*Dijon remoulade*

*Tomato Basil Torte*  
*Cilantro cream*

*Parmesan Crusted Scallop*  
*Arborio rice cake, roasted peppers, beurre blanc*

*Grilled Ancho Quail*  
*Polenta cake, roasted corn salsa*

*Soup*

*Soup Du Jour*

*Butternut Squash Bisque*

*Salad*

*Fall Salad*  
*Spring greens, apple, bleu cheese, dried cranberries,*  
*Cranberry maple dressing*

*Beet Salad*  
*Roasted beets, asparagus, goat cheese, walnuts,*  
*Sherry vinaigrette*

*Classic Caesar Salad*  
*Fresh chopped romaine with house-made Caesar dressing, topped with a parmesan crisp*

*Sorbet*

*Chef's selection of house made sorbet*

*Entrées*

*Seared Sea Bass*  
*Sweet chili beurre blanc*  
*Saffron rice*  
*Julienne squash and zucchini*

*Rack of Lamb*  
*Black currant-peppercorn reduction*  
*Herb whipped potatoes*  
*Haricot verts*

*Grilled Filet Mignon*  
*Mushroom demi glace*  
*Herb whipped potatoes*  
*Asparagus*

*Mountain Trout Ponchartrain*  
*Hollandaise sauce topped with crab and shrimp*  
*Saffron rice*  
*Sautéed spinach*

*Bourbon Duck*  
*Jack Daniels glaze*  
*Roasted fingerling potatoes and asparagus*

