

**Jamesport Manor Inn  
Slow Food Dinner Prix Fixe  
October 1, 2010**

**Appetizers**

***Warm Blue Cheese Pear Halves***  
*Endive, Balsamic Syrup, Candied Pecans*

***Satur Farms Organic Field Mix***  
*Pomegranate & Grilled Local Corn Vinaigrette*

**Entrées**

***Herb Roasted Local Fluke***  
*Broccoli Rabe, Caramelized Baby Fennel, Lemon Aioli*

***Catapano Goat Cheese Roasted Chicken***  
*Maple Acorn Squash Puree, Asparagus,  
Satur Farm Red Wine Vinegar Reduction*

***Poached Montauk Lobster***  
*Truffled Risotto, Roasted Local Pumpkin Broth, Melted Leeks*

**Dessert**

***Local Berry Tart***  
*Lemon Curd*

***Mini Heirloom Apple & Almond Crisp***  
*Vanilla Ice Cream*