



# Guest Loyalty Week

## October 9<sup>th</sup> – 15<sup>th</sup>

### 1<sup>st</sup> Course

#### Pumpkin Mushroom Soup

our critically acclaimed traditional recipe

#### House Greens

gorgonzola, spiced walnuts, tomato, cranberries, balsamic

#### Beet Panzanella

roasted beets, baby arugula, heirloom grape tomatoes, cucumber, red onion, focaccia croutons, basil vinaigrette

#### Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts

#### Bacon Wrapped Scallops

horseradish honey, reisling apple butter

### Entree

#### Artic Char

pumpkin kale risotto, apple butter, fall spiced pepitas, cranberry gastrique

#### Rosemary Grilled NY Strip

duckfat roasted fingerlings & baby carrots, sauce au poivre

#### Expresso Rubbed Elk

roasted root vegetable & venison cherry sausage, haricot vert hash, cocoa berry demi

#### Filet Elena

grilled twin filet, potato romano, brandy mushroom crab sauce

#### Crispy Skin Rockfish

crab & sweet pea risotto, saffron cream

### Dessert

#### Whiskey Apple Bread Pudding

woodside vanilla, bourbon caramel

#### Torta Gianduia

raspberry sauce, mascarpone cream

#### Crème Brulee

bourbon vanilla bean custard, almond biscotti, black berry jam

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