

Café Europa Presents
Pumpkin Dinner
Thursday October 14th 2010

1st Course

Jacko's spritzer

Pumpkin & Goat Cheese Salad

organic spring mix with pumpkin dressing

Pumpkin & Beet Salad

roasted beets and sugar pumpkin
with a cranberry vinaigrette

2nd Course

Smutty Nose Pumpkin Ale

Pumpkin Seed Roasted Scallops

served with Brookdale honey crème fraiche

Pumpkin & Cheese Soufflé

3rd Course

Ichabod's Ice Tea

Rack of Lamb

served with mashed pumpkin & spinach

Grilled Swordfish

served with vegetable cous cous
& pumpkin aioli

Roasted Quail

pumpkin walnut stuffing & pan juices

4th Course

Hot Pumpkin Toddy

Fried Pumpkin Pie Ravioli

Pumpkin Ice Cream

served on grilled pumpkin banana bread