

**Café Europa Presents**  
**Pumpkin Dinner**  
**Thursday October 14<sup>th</sup> 2010**

1<sup>st</sup> 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

2<sup>nd</sup> Course

*Smutty Nose Pumpkin Ale*

**Pumpkin Seed Roasted Scallops**

served with Brookdale honey crème fraîche

**Pumpkin & Cheese Soufflé**

3<sup>rd</sup> 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

4<sup>th</sup> Course

*Hot Pumpkin Toddy*

**Fried Pumpkin Pie Ravioli**

**Pumpkin Ice Cream**

served on grilled pumpkin banana bread