

## MOZART DINING

### STARTERS

Stuffed Baked Potato Soup  
with Bacon, Cheddar and Chive Sour Cream

Roasted Beet and Goat Cheese with  
Fall Lettuce, Candied Pecans and Balsamic Dressing

Crab Hoedel with Belgium Endive

Bibb Salad with Orange Segments, Pickled Cucumber, Grape Tomato  
Pistachio and Pomegranate Dressing

### ENTREES

Whole Grain Mustard and Herb Crusted Lamb Rack  
Cranberry and Red Wine Jus.  
\$41.95

Sautéed Chicken Marsala with a Mushroom  
Marsala Sauce  
\$34.95

Seared Scallops with Sautéed Spinach, Creamy Polenta  
and a Red Pepper Pesto Sauce  
\$36.95

Tournedos of Beef Filet with Blue Cheese Mousse  
and Balsamic Onions  
\$39.95

Three Cheese Ravioli with Butternut Fricassee and  
Sautéed Spinach and Rosa Sauce  
\$32.00

Crab Stuffed Salmon with Lemon Buerre Blanc  
\$37.50

### DESSERTS

Pumpkin Roulade with Cinnamon Whipped Cream  
Cherry Cheese Cake Swirl Brownie with Vanilla Bean Ice Cream  
Baked Stuffed Apple with Rosemary Caramel  
Stilton Bleu Cheese with Grapes and Savory Biscotti