

THE ST. JAMES HOTEL PRESENTS  
**ROARING 20S DINE & DANCE**  
**DINNER MENU**

HORS D'OEUVRES

GOAT CHEESE AND ROASTED VEGETABLE CROSTINI WITH  
ARUGULA AND SMOKED TOMATO VINAIGRETTE

SALMON WELLINGTON

MAPLE GLAZED PORK BELLY, FRISEE AND GREEN APPLE SLAW

SECOND COURSE

BUTTERNUT SQUASH SOUP WITH TOASTED PEPITAS,  
HERBS AND FIG BALSAMIC

THIRD COURSE

ROASTED DUCK QUARTER  
SOFT POLENTA, RUTABAGA PARSNIP HASH,  
RED WINE DEMI-GLACE AND MICROGREENS

OR

SWEET POTATO RISOTTO  
BRAISED SPINACH, FRIED LEEKS AND TOASTED PECANS

FOURTH COURSE

SPECIAL DESSERT PREPARED BY OUR PASTRY CHEF

---

SATURDAY, OCTOBER 30, 2021

---