



Haunted Séance Dinner

2009

Your host, Jaysin Katsikis

Soup

PUMPKIN BISQUE *smoked ham hock, toasted pumpkin seeds*

Salad

AUTUMN SALAD *apple, toasted walnuts, dried cranberry, aged cheddar, young lettuce, apple cider vinaigrette*

Entree

(Tableside Choice, Select One)

MURRAY'S FARM HALF CHICKEN (BONELESS)

truffle pesto, cider braised greens, roast fingerling potato

CEDAR PLANKED ATLANTIC SALMON

hot mustard lacquer, cider braised greens, autumn rice pilaf

SMOKING LOON CABERNET BRAISED SHORT RIBS

roasted brussel sprouts, horseradish mashed potatoes

Dessert

GRANDPA CHET'S PUMPKIN CUP CAKE

cream cheese frosting, candied pecans, clove anglais

COFFEE SERVICE

Menu subject to change

This event is \$50 pp, which includes dinner and entertainment; tax, gratuity and beverages are additional.

Dates are October 29th and 30th at 7 pm

Your host Jaysin Katsikis will lead an intimate dinner séance which will involve actual and staged events throughout the course of the evening.

Jaysin Katsikis is a master magician who has studied Séances throughout his career.

It is recommended that guests be 18 years or older for this event.



GLADSTONE
TAVERN

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