

All dishes will be served to be shared family style

## FIRST COURSE

*Please select three*

Roasted Baby Beet Salad  
*frisée, castelfranco radicchio, fried goat cheese, roasted pears, crispy oyster mushrooms*

Shaved Brussels Sprouts  
*toasted hazelnuts, pecorino cheese, candied bacon, pickled red onion, creamy whole grain mustard vinaigrette*

Crudo Trio  
*tuna: smoked maldon salt, chili oil, avocado and radish*  
*yellowtail: beet cured, citrus gremolata salt, herb oil*  
*fluke: pickled watermelon rind, pea tendrils, celery confit*

Cauliflower Soup  
*pumpernickel croutons, green oil, parsley*

Arugula Salad  
*marinated cherry tomatoes, ricotta salata, herb foley, pickled shallots, white balsamic vinaigrette*

Tuscan Lasagna  
*pork, beef and veal ragu, béchamel layered between house made pasta sheets*

Duck Confit Tortelloni  
*sage brown butter, blood orange supremes, parmigiano, parsley*

Porcini Risotto  
*roasted leeks, porcini mushrooms, parsley*

Cacio e Pepe  
*spaghetti tossed with pecorino cheese, black pepper, parsley*

Kabocha Squash Soup  
*roasted squash, brioche croutons, pumpkin seed oil, chives, whipped black pepper crème fraiche*

Mezze Rigatoni  
*house made sausage ragu, pecorino romano fulvi*

Caesar Salad  
*crisp romaine hearts, rustic croutons, boquerones, house caesar dressing, shaved grana padano*

## ENTRÉES

*Please select three*

Herb Roasted Chicken Breast  
*cheddar mashed potatoes, glazed thumbelina carrots, chicken jus*

Slow Roasted Sirloin  
*overnight cured choice sirloin, creamed corn, spicy broccolini*

Halibut Saltimboca  
*sage and prosciutto wrapped halibut, green herb orzotto*

Branzino  
*braised cannellini beans, swiss chard, salsa verde*

Hudson Valley Moulard Duck Breast  
*autumn vegetable farro, saba glaze*

Scottish Salmon  
*meyer lemon and chive butter glaze*

Steamed PEI Mussels  
*rosemary, shallots, garlic, bacon, butter, white wine*

Crispy Bone-in Spiced Berkshire Pork Belly  
*caramelized savoy cabbage, salt roasted orchard apples, and glazed baby hakurei turnips*

Rosemary Roasted Sliced Colorado Leg of Lamb  
*hot buttered hummus, braised lentils, dandelion-breadcrumb gremolata*

Steak Frites  
*hanger steak with herb citrus butter, hand cut fries, garlic aioli, housemade sundried tomato ketchup*

Pan Roasted Sea Scallops  
*celery root puree, roasted cauliflower florets, sultanas, capers, thyme, brown butter and parsley*

Apple, Bacon and Sausage Stuffed Pork Loin  
*braised red cabbage, caramelized onion mostarda*



## SIDE DISHES

*Please select three*

Maple Roasted Butternut and Acorn Squash  
*hot & spicy toasted pecans*

Cucumbers & Dill  
*red onion, snap peas, radish, feta,  
and pickled peppers*

Creamed Collard Greens  
*light & smoky chicken gravy*

Marinated Beets  
*almonds, herbs, citrus, ricotta*

Brussels Sprouts and Bacon Stuffing  
*walnuts, apple cider glaze*

Wild Mushroom Tart  
*mixed herb roasted mushrooms, truffle fondue,  
parmigiano, arugula, black pepper*

Baked Mac and Cheese  
*four cheese sauce, elbow macaroni,  
toasted crumbs, truffle oil*

Crushed Yukon Potatoes  
*olive oil, sage, thyme, garlic*

Creamed Swiss Chard  
*rainbow swiss chard, béchamel*

Heirloom Carrots  
*cumin, coriander, honey, chopped parsley*

Goat Cheese Cauliflower Gratin  
*tender cauliflower, fresh herbs,  
goat cheese, parmigiano*

## DESSERTS

*Served plated, please select one*

Banana Bread Pudding  
*toffee pecan ice cream*

Key Lime Panna Cotta  
*coconut streusel, ginger whipped cream*

Black Forest Mousse Tart  
*rich chocolate mousse, cherry brandy whipped  
cream, luxardo cherries*

Sautéed Bananas with Ginger Cake and Gelato  
*caramelized banana slices, warm ginger cake,  
bourbon pecan gelato*

Fresh Berries  
*seasonal berries served in a white chocolate cup,  
berry sauce, agave whipped cream*

Apple Tart Tatin  
*baked caramelized apple over flaky puff pastry,  
cinnamon gelato*

Tres Leches  
*turbinado sugar cake, salted caramel gelato*

Carrot Cake  
*classic with cream cheese frosting,  
walnuts, spices*

Mixed Fruit Cobbler  
*peach, apple and raspberries baked with a  
coconut streusel topping served with ginger gelato*

Warm Cinnamon Donut Holes  
*chocolate raspberry dipping sauce*

Assorted Cookies, Brownies and Biscotti  
*s'mores cookies, pistachio biscotti,  
brutti ma buono, coconut macarons,  
chocolate brownie bites, ginger molasses cookies*