



Fall Private Group Lunch Menu

\$49 per person (+tax & service fee = \$62.97)

FIRST COURSE – (Host to pick 1 for All Guests. All served with House Country Biscuits)

- Roasted Heirloom Squash & Cider Soup – cinnamon cream, toasted pepitas
- Local Sweet Corn & Sage Soup
- Warm Fall Panzanella Salad – fall greens, kale, sliced squash, cranberry-pecan croutons, roasted beets, roasted tomatoes, walnuts, Great Hill blue cheese
- Roast Lady Apple Salad – herbs de Provence and black pepper goat cheese, mizuna, toasted pistachios, tangerine-pistachio vinaigrette
- Mixed Greens Salad – chopped vegetables, cider vinaigrette
- Soup and Salad Combination Plate (smaller sized soup and salad)
- Wild Mushroom Toast (one per four guests)
- Spinach, Onion & Goat Cheese Pierogi – spiced apple sauce, caramelized onions, chive and dill sour cream (one per four guests)
- Farmers' Cheese & Charcuterie Board – regional cheeses and cured meats, rilette, house pickled vegetables, jam and honey; olives, grilled bread and crackers (one per four guests)
- Grilled Oysters – bacon lardons, smokey uni butter, spinach and breadcrumbs (*add \$4.50 pp)

ENTRÉE CHOICES – (Host to select choices - Guests should choose in advance of event)

- Pork Schnitzel with sauteed apples – French fries, cucumber salad
- Grilled Peppered Skirt Steak – duck fat fingerlings, fall roasted vegetables, red wine demi-glace
- Butternut Squash Risotto – locally foraged mushrooms
- Cider-Brined Chicken – roasted lemon potatoes, fall roasted vegetables
- Pan-Roasted Salmon with preserved lemon vinaigrette – roasted lemon potatoes, fall roasted vegetables

DESSERT STATION – (Host to select up to 2)

- Apple Crisp (no gluten) – with whipped cream
- Pumpkin Cake with Apple Cider Cream Cheese Frosting
- Chai Crème Brûlée
- Cranberry-Walnut Crostata – with maple ice cream
- Chocolate Pecan Pie – whipped cream or ice cream
- Wine Poached Pears – with vanilla ice cream