



Fall Dinner Menu

\$75 per person (+tax & service)

TABLE STARTERS – Pick at least 1 to Share (*add for \$9 pp per selection)

- Wild Mushroom Toast
- Spinach, Onion & Goat Cheese Pierogi – spiced apple sauce, caramelized onions, chive and dill sour cream
- Farmers' Cheese & Charcuterie Board – regional cheeses and cured meats, rilette, house pickled vegetables, jam and honey; olives, grilled bread and crackers
- Grilled Oysters – bacon lardons, smokey uni butter, spinach ad bread crumbs (*add \$4.50 pp)

FIRST COURSE – Pick 1 for Each Individual. 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

ENTRÉE CHOICES – Guests should choose in advance

- Grilled Berkshire Pork Chop – bourbon mustard reduction, whipped sweet potatoes, fall vegetables
- Grilled Peppered Skirt Steak – duck fat fingerlings, fall roasted vegetables, red wine-rosemary reduction
- Fall Vegetable Moroccan Tagine – chickpeas, preserved lemons, olives, dried fruit, couscous (or millet to avoid gluten)
- Pan-Roasted Chicken Breast – saffron mushroom risotto, braised kale (*gluten-free)
- Za'Atar Pan-Roasted Cod – kabocha squash, organic kale, roasted tomato and caper couscous (*Za'Atar includes thyme, oregano, garlic, rose petals, lemon zest, olive oil)

DESSERT STATION – Choose 1 or up to 2

- Apple Crisp (no gluten) – with whipped cream
- Chocolate S'Mores Tarts
- Pumpkin & Coconut Panna Cotta with Cinnamon Maple Syrup
- Cranberry-Walnut Crostata – with bourbon vanilla ice cream
- Chocolate & Pumpkin Whoopie Pie Duo
- Chocolate-Pistachio Cannoli & Tiramisu Parfait Duo