Winter Menu Selections, 2024

1st Course

Poached Pear - merlot poached pear, mixed greens, blue cheese, sweet potato chip, sherry-sorghum vinaigrette

Warm Autumn Squash Salad - farro grain, pepita pesto, manchego, spaghetti squash, acorn squash, baby kale, maple vinaigrette

Roasted Butternut Squash & Sweet Potato Soup - maple, buttermilk, pepitas, fennel, granola

Arugula w/ Pear - fresh pear, prosciutto, radish, spicy pecans, pomegranate, balsamic

Kale & Blackberry - baby kale, walnut, goat cheese, blackberry-sorghum vinaigrette, pomegranate

2nd Course

Crab Cakes - lump crab meat, creamed corn, cotija, salsa verde, chile oil

Cider Braised Pork Coppa - smoked collard greens, onion soubise, black eye peas, autumn squash, mustard-cider vinaigrette

Homemade Pappardelle Pasta - butternut squash bechamel, bacon, glazed onion, root vegetable, herbs, sage brown butter

Smoked Duck & Potato Gnocchi - yukon gold potato, onion soubise, greens, sweet potato-cranberry conserva, herb oil

Halibut - pan seared halibut, assorted roasted cauliflower, cauliflower puree, crispy caper vinaigrette, brown butter

3rd Course

Bone In-Chicken Breast- sous vide chicken, cornbread bread bread pudding, crispy brussels, butternut squash, chicken veloute

NY Strip - assorted root vegetables, parsnip puree, bacon jam, red wine onions, herb butter

Pork Tenderloin - roasted savoy cabbage, wine braised red cabbage, turnips, fall spices, hard cider jus

Trout - cornmeal dusted trout filet, roasted cauliflower, butternut squash, sage, brown butter, pancetta, brussel sprout & apple gremolata

4th Course

Flourless Chocolate Cake - chocolate cake, cinnamon-sweet potato puree, brown butter-pecan crumble, toasted marshmallow

Autumn “Pop Tart” - homemade pie dough, pumpkin butter, fresh pear, rosemary, creme fraiche

Cheesecake - gingersnap & oat crumble, brown butter, white chocolate, grapefruit sabayon

Chocolate Olive Oil Cake - orange curd, coconut gel, winter citrus, chocolate cremeux

Brown Sugar Pound Cake - white wine poached pear, whipped mascarpone, white chocolate crumble

Cranberry-Pomegranate Mousse Pie - gingersnap & graham cracker crust, white chocolate, citrus zest