

CHOOSE ONE FROM EACH CATEGORY BELOW

STARTER

FALL SQUASH & APPLE SOUP
with Toasted Almonds, Smoked Paprika & Olive Oil

SOY GLAZED SMOKED PORK BELLY
with Scallion Ponzu, Blistered Shishito Peppers, Wasabi Aioli

FARMERS GREENS WITH BLUE CHEESE
Mixed Greens, Watermelon Radish, Cherry Tomato,
Cucumber & Red Wine Vinaigrette.

MAIN MEALS

TOMATO BISQUE CRISPY SKIN CHICKEN
Tomato Bisque Crowned with Pan-Seared Chicken Breast ,
Roasted Celery Root and Mashed Potatoes.

MOROCCAN SPICED LAMB RAGU & POLENTA
Slow Braised Lamb Shoulder, Tomato, Onion, Fennel , Mint
& Cucumber Yogurt & Arugula.

ROMESCO KING SALMON
Roasted Squash, Tempura Goat Cheese Stuffed Squash
Blossom, Fingerling Potatoes, Herb Oil, Watercress.

FALL TIME RISOTTO
Risotto, Carmelized Apple, Fall Squash, Crispy Brussels Sprouts,
Shaved Parmesan , Balsamic Drizzle and
Fresh Pomegranate Seeds.

DESSERT

TRIO CHOCOLATE CHEESECAKE