

SEASONAL Event DINNER Menus

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

All food is served family style (everyone shares in all the courses)

**OPTION #1/$30 per person**

*Appetizers*

Local Greens salad

kohlrabi | fennel | almonds | pickled apples | ginger sorghum dressing GF VG

DCH Smoked turkey & cheddar Fritters

sweet & spicy cranberry chutney GF

*Entrees*

Pan Roasted miatake mushrooms

fresh chili | cilantro | cashew “cream” GF VG

SMOKED CHICKEN BREAST GF

*Sides*

creamed lacinato kale GF V

roasted turnip & cheddar cheese bread pudding V

*Add dessert $8 per person*

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

or

seasonal UPSIDE DOWN CAKE

old fashion oatmeal cake | vanilla cream V

GF = gluten Free/ V = Vegetarian/ VG = Vegan/ DF = Dairy Free



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**OPTION #2/$40 per person**

***Appetizers***

Local Greens salad

kohlrabi | fennel | almonds | pickled apples | ginger sorghum dressing GF VG

DCH Smoked turkey & cheddar Fritters

sweet & spicy cranberry chutney GF

black eye pea falafel

whipped tahina | pickled chilies | raw shaved vegetables GF VG

***Entrees***

Pan Roasted miatake mushrooms

fresh chili | cilantro | cashew “cream” GF VG

SMOKED CHICKEN BREAST GF

WHOLE WHEAT LINGUINI

spicy italian sausage | confit heirloom tomatoes | pasta neck clams | garlic breadcrumbs | roasted japanese eggplant | marjoram

***Sides***

creamed lacinato kale GF V

roasted turnip & cheddar cheese bread pudding V

***Add dessert $8 per person***

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

or

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old fashion oatmeal cake | vanilla cream V

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**OPTION #3/$50 per person**

***Appetizers***

Local Greens salad

kohlrabi | fennel | almonds | pickled apples | ginger sorghum dressing GF VG

Grilled DCH cherry wood smoked bacon

confit ramps | pickled watermelon | sherry gastrique GF

artisan cheese PLATE

smoked nuts | quince paste | DCH bread & butter pickles | multi-grain toast V

***Entrees***

PAN ROASTED MONTAUK DOGFISH

red miso butter GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

BLACK PEPPER RIGATONI

sautéed maitake mushroom | roasted dark raven zucchini | yellow wax beans |

swiss chard, pumpkin seed & preserved meyer lemon pesto VG

***Sides***

crispy chive & parmesan potato croquettes

horseradish crème fraiche GF V

FALL VEGETABLES

chanterelle mushrooms | shoshito peppers | fresh black-eyed peas | corn GF VG

***Add dessert $8 per person***

‘AB&J’

olive oil cake | smoked almond butter | concord grape jam V

OR

seasonal UPSIDE DOWN CAKE

old fashion oatmeal cake | vanilla cream V

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**OPTION #4/$60 per person**

***Appetizers***

Grilled DCH cherry wood smoked bacon

confit ramps | pickled watermelon | sherry gastrique GF

black eye pea falafel

whipped tahina | pickled chilies | raw shaved vegetables GF VG

artisan cheese PLATE

smoked nuts | quince paste | DCH bread & butter pickles | multi-grain toast V

***Entrees***

PAN ROASTED MONTAUK DOGFISH

red miso butter GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

smoked salt grilled roseda farms café steak

creamed kale GF

***Sides***

FALL VEGETABLES

chanterelle mushrooms | shoshito peppers | fresh black-eyed peas | corn GF VG

roasted turnip & cheddar cheese bread pudding V

crispy chive & asiago potato croquettes

horseradish crème fraiche GF V

***Add dessert $8 per person***

‘‘AB&J’

olive oil cake | smoked almond butter | concord grape jam V

OR

seasonal UPSIDE DOWN CAKE

old fashion oatmeal cake | vanilla cream V

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