

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

sage | scallions | sweet & spicy cranberry jamGF

*Entrees*

Pan Roasted miatake mushrooms

fresh chili | cilantro | cashew “cream” GF VG

SMOKED CHICKEN BREAST

savory peach jam GF

*Sides*

red quinoa pilaf

roasted delicata squash & turnips GF VG

fingerling sweet potato adobo

basil | pickled chili | cilantroGF VG

*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

sage | scallions | sweet & spicy cranberry jamGF

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

savory peach jam GF

WHOLE WHEAT MAFALDE

slow braised pork shoulder sugo | celery root |

chili | leeks | orange zest | fennel pollen

***Sides***

red quinoa pilaf

roasted delicata squash & turnips GF VG

fingerling sweet potato adobo

basil | pickled chili | cilantroGF VG

***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

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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

scallions | pickled watermelon | sherry gastrique GF

artisan cheese PLATE

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

***Entrees***

Pan Roasted montauck dogfish

red miso butter GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

BAKED BUCKWHEAT FUSILLI

roasted kabocha squash | broccoli | grilled radicchio |

three cheese sauce | crispy walnuts V

***Sides***

crispy chive & parmesan potato croquettes

horseradish crème fraiche GF V

FALL VEGETABLES

chanterelle mushrooms | shoshito peppers | fresh black-eyed peas 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

scallions | 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 montauck dogfish

red miso butter GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

smoked salt grilled roseda farms café steak

DCH steak sauce GF

***Sides***

FALL VEGETABLES

chanterelle mushrooms | shoshito peppers | fresh black-eyed peas 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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