



CHAPTER 7: AUTUMN IN AUSTIN

SHARED FOR THE TABLE

POTATO CROQUETTE WITH CIME DI RAPA & PARMESAN FONDUTA

(BIRDIE'S FOCACCIA WITH PROSCIUTTO DI PARMA \$19)

BUTTERNUT SQUASH SOUP WITH BROWN BUTTER, SAGE & PUMPKIN SEEDS

SWEET POTATOES WITH ROASTED PEARS & APPLES, PECANS & APPLE CIDER VINAIGRETTE

EGG PAPPARDELLE WITH WHITE PORK RAGU

CHOICE OF

HOT SMOKED MT. LASSEN TROUT WITH MARCELLA BEANS, DRIED TOMATOES, BREADCRUMBS & BAY

OR

WAGYU BEEF CHARGRILLED OVER COALS, MUSHROOMS, TURNIPS & ROSEMARY BEEF SAUCE

(+\$21 SUPPLEMENT)

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

CHOICE OF

SUGAR PIE PUMPKIN SOFT SERVE & CAPEZZANA OLIVE OIL

OR

A SLICE OF WARM GRANNY SMITH APPLE CAKE WITH CARAMEL

PRIX-FIXE

\$79 PP