Autumn Dinner 2020

$75 Per Person [plus tax and gratuity]
$**35** Wine Pairing (optional)

Amuse

Sturgeon Caviar, Potato Blini, Crème Fraîche

First Courses

Charred Endive Salad
Ricotta Salata, Pecan, Pickled Raisins, Bourbon Vinaigrette

Trout Chowder
Haderlie Farms Bacon, Sunchoke, Celery Salad

Rabbit Tortellini
Delicata Squash, Rendezvous Cheese, Apple

Foie Gras Terrine [$12 supplemental]
Apple Pecan Crumble, Pickled Apple, Carrot Foam

Main Courses

Spaghetti Squash Tart
Butternut Gastrique, Creamy Polenta, Honey Crisp Apple, Pea Tendril

Pan Roasted Sturgeon
Cauliflower Risotto, Braised Radicchio, Fennel Agrodolce

Grilled New York Steak
Potato Celeriac Gratin, Charred Onion, Red Wine Demi Glace

Rack of Colorado Lamb [$15 supplemental]
Potato Celeriac Gratin, Charred Onion, Red Wine Demi Glace

Dessert

Sticky Toffee Pudding
Whipped Lemon Curd

Pecan Pie
Buttermilk Ice Cream

Pumpkin Sorbet
Ginger Snap

Executive Chef **[Luke Biewick]** Executive Sous Chef **[Colin Hemens]** Pastry Chef **[Suzanne Haug**]

10/31/20