

FALL SHOWTIME MENU

Prix Fixe \$45

APPETIZERS

Add to Salad: Chicken \$4 Salmon \$7

Caprese Salad

Roasted Tomato | Fresh Burrata
Basil Pesto | Balsamic Vin
Crostini | Burrata Croquette

Harvest Salad

Mesclun | Roasted Butternut Squash
Pomegranate | Goat Cheese | Pepitas
Lemon-Orange Dressing

Keuka Steamed Mussels

Garlic-Shallot Confit | Chorizo | White Wine
Butter | Crostini

Seared Ahi Tuna

Togarashi Seasoning
Wasabi Ponzu Dressing | Pickled Onion

Burrata Croquette

Fried Basil | Spicy Marinara

ENTREE

Bourbon Maple Glazed Salmon

Piquillo Pepper Coulis | Garlic Smashed Potato
Seasonal Veggies

Baked Haddock

Roasted Butternut Squash Risotto
Citrus Gremolata | Parmesan

Farfalle Bolognese

Beef | Pork | Red Wine Reduction
Whipped Ricotta | Tomato Sauce | Parmesan

DESSERTS

NY Cheesecake

Berries | Whipped Cream

Pumpkin Panna Cotta

Whipped Cream | Caramel | Cinnamon

Apple Tart (a la mode)

Vanilla Ice cream | Caramel | Powdered Sugar