

FIRST COURSE

Celery Root Soup, Spiced Pepitas

Burrata, Beet Carpaccio, Hazelnuts, Basil Oil, Pomegranate

Panzanella Salad, Beets, Champagne Vinaigrette, Chervil Crème Fraiche

Grilled Lamb Merguez, Chickpeas, Cucumbers, Beet Hummus

Pear, Bitter Greens, Spiced Walnuts, Blue Cheese

SECOND COURSE

Trout, Sauce Amandine, Haricot Verts, Carrots

Wood-Roasted Chicken, Butternut Squash, Balsamic Butter, Natural Jus

Pork Chop, Red Cabbage, Lardons, Fingerlings, Foie Gras-Mustard Sauce

Wood-Grilled, Dry-Aged Bacon Cheeseburger, Fries or Salad

Pear & Walnut Risotto, Brie, Shallot Butter

DESSERT

Chocolate Chess Pie, Bourbon-Caramel Ice Cream

Butterscotch & Tahini Pot de Crème, Cider-Poached Apples

Housemade Ice Cream or Sorbet

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Common food allergens are used in the kitchen. Please inform your server of any food allergies.
Items containing nuts are marked with *.