

Appetizers

Scallop Crudo

Brown Butter Vinaigrette | Apple | Chive Oil

Crispy Duck Bacon Bites

Fig Jam | Goat Cheese | Crostini Crisp

Sweet Potato & Sage Pierogi Vv

Caramelized Onion | Herb Cream Sauce | Chive Oil

Beef Tartare

Horseradish | Creme Fraiche | Rye Crisp

Tuna Tartare

Chili Garlic Sauce | Avocado | Sumac | Crispy Rice | Sesame Seeds

Roasted Pear & Brie Phyllo Cups

Hot Honey | Thyme

Mushroom Toast Vv

Wild Mushrooms | Ricotta | Focaccia | Thyme Oil

Oysters

Shallot Mignonette | Apple Granita

Crispy Brussel Sprouts Vv

Maple Balsamic Reduction | Pickled Shallots | Apple

Charcuterie & Cheese Board

3 Cheese | 3 Meats | Sour Dough | Apple Butter | Candied Pecans | Pickled Vegetables

Crab Cake

Mixed Greens | Apple | Fennel | Herb Aioli

Butternut Squash Soup Vv

Apple Cider Reduction | Toasted Pumpkin Seeds

Sourdough & Roasted Apple Salad Vv

Honey Crisp | Pickled Red Onion | Sourdough Croutons | Baby Arugula | Apple Cider Vinaigrette

Pear & Arugula Salad Vv

Burrata | Hazelnut | Dried Cranberries | Meyer Lemon & Thyme Vinaigrette

Brussel Sprout Caesar Salad Vv

Parmesan | Roasted Garlic Dressing | Lemon | Sourdough Croutons

Fall Field Greens Vv

Beet | Sweet Potato | Goat Cheese | Candied Pecans | Crispy Shallot | Cider Vinaigrette

Smoked Sweet Potato & Avocado Salad Vv

Baby Spinach | Pumpkin Seeds | Tahini Dressing



Bread Service

Focaccia Vv

EVOO | Roasted Garlic | Balsamic | Red Chili Flakes | Parmesan

Sourdough Vv

Maple Whipped Butter | Fig & Balsamic Jam

Baguette Vv

Herbed Goat Cheese | Fig Jam | Cranberry-Walnut Tapenade

Entrees

Chilean Sea Bass

Miso Glaze | Mixed Mushroom | Braised Daikon | Dashi Broth | Nori

Pan-Roasted Haddock

Celery Root Mousseline | Roasted Maitake | Cider Beurre Blanc

Lobster Risotto

Fra Diavolo Sauce | Parmesan Cheese

Chermoula-Rubbed Cod

Sweet Potato Couscous | Roasted Carrot Puree | Harissa Oil

Dijon Honey Glazed Salmon

Garlic Potato Puree | Roasted Heirloom Carrots

Gnocchi

Shrimp | Sweet Potato | Apple Cider Glaze | Crispy Pancetta | Micro Arugula

Mahi Mahi

Pumpkin Coconut Green Curry | Fall Root Vegetables | Coconut Rice

Scallops & Creamy Polenta

Wild Mushroom | Chive oil | Gremolata

New York Strip

Creamy Butternut Squash Risotto

Beef Ragu

Ricotta Cavatelli | Parmigiano

Ribeye

Parsnip Puree | Tomato on the Vine | Red Wine Jus

Filet Mignon

Apple-Brandy Glaze | Sweet Potato Puree | Brussel Sprouts

Steak Tips

Gochujang-Sesame Ginger Sauce | Kimchi Fried Rice

Flank Steak

Pear Mostarda | Grilled Escarole | Polenta Crisp

Maple-Cider Lacquered Chicken

Carrot-Top Chimichurri | Potato Puree | Cider Sabayon

Crispy Buttermilk Chicken

Rosemary-Garlic Fries | Apple Slaw | Cider Mustard Aioli

Harvest Chicken Roulade

Mushroom | Leek | Goat Cheese Mousse | Celery Root & Apple Puree

Chicken Confit

Orecchiette | Leek & White Wine Cream Sauce | Shaved Parmesan | Hazelnut

Chicken Thighs

Mole Verde | Arroz Blanco | Pickled Red Onion

Bacon-Wrapped Pork Tenderloin

Apple Bourbon Glaze | Parsnip Puree

Garlic-Herb Pork Chops

Apple-Brandy Chimichurri | Roasted Celery Root

Garam Masala Lamb Chops

Pumpkin Biryani | Tamarind Sauce

Pumpkin Agnolotti Vv

Brown Butter Sage Sauce

King Oyster "Scallops" Vv

Cider Beurre Blanc | Parsnip Puree | Roasted Carrot

Lion's Mane Steak Vv

Chimichurri | Roasted Fingerling Salad

Optional Sides

Charred Broccolini Vv

Calabrian Chili | Crispy Shallots | Sesame Seeds

Roasted Carrots Vv

Orange & Cardamon Glaze

Baked Mac & Cheese

Smoked Cheddar | Gruyere | Mozzarella

Cauliflower Vv

Pickled Shallots | Chimichurri

Braised Mixed Mushrooms Vv

Thyme | Sherry Vinegar | Compound Butter

Crispy Artichoke Hearts Vv

Caper-Tarragon Aioli

Vv = Vegan Option Available

For any allergies, please contact us directly to discuss menu modifications

Dessert Menu

Apple Cider Donuts

Spiced Caramel Drizzle | Vanilla Bean Gelato

Chocolate Hazelnut Tart

Salted Caramel | White Chocolate Whipped Cream

Pumpkin Spiced Cheesecake Vv

Graham Cracker Crust | Chantilly Cream | Candied Pecans

Apple Butter Pavlova

Spiced Apple Butter | Honey Poached Apple | Cinnamon Whipped Cream | Almond Crumble

Pumpkin Chai Panna Cotta

Chai-Spiced Cream | Pumpkin Puree | Gingersnap Crumble | Maple Chantilly Cream

Mini Brown Butter Carrot Layered Cake

Brown Butter Cream Cheese Frosting | Toasted Hazelnuts | Maple Ice Cream | Nutmeg Dust

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