

Appetizers

Tuna Tartare

Chili Garlic Sauce | Avocado | Crispy Rice | Sesame Seeds

Crispy Duck Bacon

Fig Jam | Goat Cheese | Crostini

Sweet Potato & Sage Pierogi Vv

Caramelized Onion | Herb Cream Sauce | Chive Oil

Charcuterie & Cheese Board

2 Charcuterie | 2 Cheeses | Seasonal Fresh Fruit | Fruit Preserve | Seasoned Nuts | Baguette | Pickled Vegetables | Chocolate

Mushroom Toast Vv

Wild Mushrooms | Ricotta | Focaccia | Thyme Oil

Oysters

Shallot Mignonette | Apple Granita

Caviar Service

Crème Fraîche | Chives | Choice of Blini or House Chip

Crab Cake

Mixed Greens | Apple | Fennel | Herb Aioli

Roasted Concord Grape & Chèvre

Rosemary | Black Pepper | Saba (September - October only)

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

Roasted Butternut Squash Velouté Vv

Crème Fraîche | Spiced Pumpkin Seeds | Apple Cider

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

House Parker Rolls

Sea Salt | European Butter

Entrees

Chilean Sea Bass

Miso Glaze | Mixed Mushroom | Braised Daikon | Soft Boiled Egg | Dashi Broth | Nori

Chermoula Cod

Sweet Potato Couscous | Roasted Carrot Puree | Harissa Oil

Salmon en Croute

Spinach & Leek | Puff Pastry | Dill Crème Fraîche

House-Made Gnocchi

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

Lobster Risotto

Fra Diavolo | Parmigiano-Reggiano

Scallops & Creamy Polenta

Wild Mushroom | Chive Oil | Lemon

Duck Two Ways

Seared Breast & Crispy Confit Leg | Spiced Pear | Chestnut Purée | Port Reduction

Red Wine Braised Short Rib

Whipped Potato | Glazed Cipollini & Carrot | Horseradish Gremolata | Braising Jus

Peppercorn-Crusted New

York Strip

Butternut Squash Risotto | Charred Broccolini | Red Wine Bordelaise

Beef Ragu

Tagliatelle | Parmigiano-Reggiano

Seared Venison Loin

Roasted Rutabaga & Delicata Squash Purée | Cranberry-Juniper Gastrique | Toasted Hazelnut

Bacon-Wrapped Pork Tenderloin

Apple Bourbon Glaze | Parsnip Puree

Pumpkin Agnolotti Vv

Brown Butter | Crispy Sage | Toasted Hazelnut | Parmigiano-Reggiano

Herb-Crusted Rack of Lamb

Celeriac Purée | Roasted Heirloom Carrots | Rosemary-Red Wine Jus | Mint Gremolata

Apple-Brandy Filet Mignon

Potato Puree | Brussels Sprouts | Brandy Jus

Harvest Chicken Roulade

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

Chicken Confit

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

Brick-Pressed Chicken al Mattone

Lacinato Kale | Sage Brown Butter | Lemon

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

Potato Puree

Chives | Sour Cream

Baked Mac & Cheese

Gruyère | Aged White Cheddar | Parmesan Crust

Roasted Cauliflower Vv

Pickled Shallots | Romesco

Seared Scallops

Brown Butter | Caper-Lemon

Braised Mixed Mushrooms Vv

Thyme | Sherry Vinegar | Compound Butter

★ Butter-Poached Lobster Tail

Drawn Butter | Lemon | Chive

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

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

Brown Butter Carrot Layered Cake

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

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