

# FALL MENU

## BREAKFAST PASTRIES

PAIN DE SUISSE PISTACHIO  
pistachio, pastry cream

PAIN DE SUISSE CHOCOLATE  
chocolate hazelnut pastry cream

APPLE CINNAMON COFFEE CAKE

## HORS D'OEUVRES

WILD MUSHROOM & GOAT CHEESE TARTLET (V)  
(3 pieces)

WILD MUSHROOM & VEGAN GOAT CHEESE TARTLET (VGN)  
(3 pieces)

## SOUP

BUTTERNUT SQUASH & APPLE SOUP (V)  
kabocha squash, apples, fennel

## SALAD

ROASTED BARTLETT PEAR SALAD (V)  
radicchio, endive, arugula, goat cheese, candied walnuts,  
pomegranate balsamic dressing

BABY ARTICHOKE SALAD (V)  
pine nuts, shaved parmesan, frisee, lemon dressing

### DIETARY RESTRICTIONS GUIDE:

V - Vegetarian | VG - Vegan | GF - Gluten Free | D - Dairy | NF - Nut Free



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## FIRST COURSE

### CALABRO BURRATINA SALAD (V)

Mutsu apple truffle jam, flower salad, sourdough melba toast, white balsamic vinaigrette

### HONEYNUT SQUASH & RICOTTA RAVIOLI (V)

salsa bianca con burro, pine nuts, parmesan cheese

## MAIN COURSE

### MONOGRANO FELICETTI BLACK SQUID INK SPAGHETTI & LOBSTER

tomato white wine sauce, calabrian chili, arugula, cherry tomatoes

### BRAISED FIVE SPICE SHORT RIBS

pomme puree, brussel sprouts, parsley salad

### GRILLED HERITAGE PORK CHOP VIETNAMESE STYLE

caramelized five-spice, green apple salad, steamed jasmine rice

## SIDE DISHES

### CRISPY HONEYNUT SQUASH (V)

hazelnut sage brown butter

### ROASTED BABY ARTICHOKES (V)

capers, lemon dressing

### ROASTED BRUSSEL SPROUTS (V)

crispy prosciutto

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## DESSERTS

CLASSIC APPLE PIE (4" Round) (V)  
local apples, vanilla mascarpone cream

SUGAR PUMPKIN PIE  
candied ginger, pecan crumble, mascarpone cream

CREAMY MAPLE PANNA COTTA (V, GF)  
poached pears, oat crumble

FRENCH MADELINES  
classic & chocolate

APPLE PIE PETIT FOURS  
(4 pieces)

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