

FALL MENU

Let's celebrate local fall produce!

BREAKFAST PASTRIES

PAIN DE SUISSE PISTACHIO 12
pistachio, raspberry, pastry cream

PAIN DE SUISSE CHOCOLATE 12
chocolate, hazelnut, pastry cream

APPLE AUTUMN SPICE COFFEE CAKE 42
cinnamon

SOUP & SALADS

BUTTERNUT SQUASH VELOUTE (V) 45
kabocha squash, ginger caramelized mushroom, sage, creme fraiche*

BARTLETT PEAR CAESAR SALAD 35
lime oregano caesar dressing, blue cheese, candied pecans

FIRST COURSE

CALABRO BURRATINA (V) 45
mutsu apple truffle jam, shaved truffle dressing, sourdough crisps

HONEYNUT SQUASH RICOTTA RAVIOLI (V) 45
housemade ravioli, sage brown butter, pine nuts, sweet corn parmesan
calabrian oil garnish*

LA QUICHE 38
Option 1: spinach, mushroom, goat cheese, soft herbs
Option 2: ham & gruyere, chives
(4" round)



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MAIN COURSE

BRAISED FIVE SPICE SHORT RIBS 75
pomme puree, brussel sprouts, parsley salad

PRAWNS A LA ORANGE 65
fragrant jasmine rice

SIDE DISHES

ROASTED HONEYNUT SQUASH (V) 24
hazelnut sage brown butter

ROASTED BRUSSEL SPROUTS (V) 24
crispy prosciutto

DESSERTS

CLASSIC APPLE PIE (V) 30
local apples, vanilla mascarpone cream
(4" round)

SUGAR PUMPKIN PIE 30
candied ginger, pecan crumble, mascarpone cream

CREAMY MAPLE PANNA COTTA (V, GF) 22
poached pears, oat crumble

APPLE PIE PETIT FOURS 36
(4 pieces)