



October 18<sup>th</sup> - 25<sup>th</sup> 2020 \$35.00pp + tax & gratuity

**1<sup>st</sup> Course (choose one)**

**Seasonal Soup**

*Seasonal Accompaniment*

**Roasted Beet Salad** *V, gf, df*

*Baby Arugula, Roasted Butternut Squash,  
Pickled Red Onion, Curry-Roasted Cauliflower,  
Fig & Balsamic Vinaigrette*

**Organic Field Greens Salad** *gf*

*Local Apples, Crumbled Goat Cheese, Shaved  
Celery, Dried Cranberries, Toasted Pumpkin Seeds,  
Apple Cider & Ginger Vinaigrette*

**Caesar Salad**

*Romaine, Shaved Pecorino Romano Cheese,  
Herbed Croutons, Lemon-Garlic Dressing*

**Sweet Potato, Aged Cheddar &  
All Natural Chicken Wontons**  
*Cilantro-Sweet Chili Dipping Sauce*

**Local Burrata**

*Truffle & Mushroom Croquette,  
Sage & Lemon Gremolata*

**2<sup>nd</sup> Course (choose one)**

**\*Snake River Farm American Kobe Beef Burger**

*Lettuce, Red Onion, Pickle, Toasted Brioche Bun,  
Natural-Cut Fries*

**Choose Two Toppings:** *American, Cheddar, Swiss,  
Blue Cheese, Bacon, Sautéed Onions or Mushrooms*

**Roasted Crystal Valley Farm**

**All Natural Chicken Breast** *gf*

*Roasted Mushroom & Kale Ragout,  
Chorizo & Herb Brown Rice, Lemon Oil Drizzle*

**Pan Seared Scottish Salmon**

*Napa Cabbage & Cucumber Slaw,  
Warm Soba Noodles, Yuzu Beurre Blanc*

**Cabernet Sauvignon Braised Short Ribs** *gf*

*Mashed Sweet Potatoes, Sautéed Broccoli,  
Citrus Gremolata*

**Butternut Squash Ravioli**

*Brussel Sprouts, Sage, Dried Cranberries, Navel  
Orange & Cream Pan Sauce, Parmesan Cheese*

**Housemade Potato Gnocchi**

*Niegocki Farm Pork Sausage, Broccoli, Garlic,  
Jalapeno & Plum Tomato Pan Sauce, Pecorino  
Romano Cheese*

**Crispy Chick Pea Fritters** *V, gf, df*

*Grilled Zucchini & Yellow Squash, Red Onion,  
Roasted Butternut Squash & Coconut Puree,  
Basil Oil Drizzle*

**Seasonal Vegetarian**

*Seasonal Accompaniments*

**3<sup>rd</sup> Course (choose one)**

**Warm Flourless Chocolate Cake** *gf*

*Chipotle & Espresso Crème Anglaise,  
Chocolate Crunch, Sweet Cream*

**Toasted Almond Cake** *V, gf, df*

*Banana & Coconut Pastry Cream,  
Passion Fruit Puree, Kiwi*

**Peanut Butter Cheesecake** *gf*

*Concord Grape Reduction,  
Sweet Cream, Shortbread Crumble*

**Seasonal Sorbet Selection** *gf, df*

**Seasonal Gelato Selection**

*V- vegan dishes gf- dishes prepared without gluten df- dishes prepared without dairy*

*\*consuming undercooked foods increases your risk of food-borne illnesses, especially if you have certain medical conditions*

*\*please notify your server prior to ordering if anyone in your group has any dietary restrictions or allergies*