



***Autumn 2023 \$39.00pp + 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, Spiced Pumpkin Seeds,  
Apple Cider & Ginger Vinaigrette*

***Caesar Salad***

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

***Sweet Potato, Aged Cheddar &  
All Natural Chicken Wontons***

*Cilantro-Sweet Chili Dipping Sauce*

***Local Burrata gf***

*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***

*Sautéed Zucchini & Yellow Squash,  
Herb Mashed Potato, Lemon & Caper Pan Sauce*

***Pan Seared Pacific Sea Bass gf, df***

*Yukon Potato & Cauliflower Hash,  
Sautéed Baby Bok Choy, Mushroom Demi-Glace*

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

*Mashed Sweet Potatoes, Sautéed Broccoli,  
Citrus Gremolata*

***Butternut Squash & Walnut Ravioli***

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

***Housemade Potato Gnocchi***

*Niegocki Farm Pork Bolognese, Broccoli,  
Garlic, Cherry Peppers,  
Pecorino Romano Cheese*

***Roasted Vegetable Stuffed Polenta V, gf, df***

*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 & Caramel 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*

***\*\*\*We are enrolled in a Cash Discount Program.***

***Pay with cash for menu price or +3.5% on card purchases\*\*\****