



Autumn 2026 \$40.00pp + tax & gratuity

1st 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

*Cherry Tomato & Eggplant Relish,
Basil Oil, Crispy Eggplant*

2nd 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 Broccoli,
Herb Mashed Potato, Lemon & Caper Pan Sauce*

Pan Seared Pacific Sea Bass gf, df

*Yukon Potato & Cauliflower Hash,
Sautéed Baby Bok Choy, Coconut Curry Sauce*

Cabernet Sauvignon Braised Short Ribs

*Braised Red Cabbage, Scallion Corn Cake,
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,
Cherry Peppers,
Pecorino Romano Cheese*

Sautéed Polenta Cake V, gf, df

*Roasted Autumn Vegetables, Portobello Mushrooms,
Caramelized Onion Reduction*

Seasonal Vegetarian

Seasonal Accompaniments

3rd Course (choose one)

Warm Flourless Chocolate Cake gf

*Chipotle & Caramel Crème Anglaise,
Sweet Cream*

Pineapple Upside Down Almond Cake

*V, gf, df
Banana & Coconut Pastry Cream,
Passion Fruit Puree, Kiwi*

Peanut Butter Cheesecake gf

*Dark Chocolate Ganache,
Graham Cracker Crumble, Sweet Cream*

Seasonal Sorbet Selection gf, df, V

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*