



**Autumn 2024 \$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, Coconut Curry Sauce*

**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,  
Portobello Mushrooms, 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*

3.5% Discount off Menu Price when Paying with Cash