



***Autumn 2025    \$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***

*Truffle & Mushroom Crostini,  
Chive Oil Drizzle*

**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, Cherry Peppers,  
Pecorino Romano Cheese*

***Sautéed Polenta Cake    V, gf, df***

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

***Seasonal Vegetarian***

*Seasonal Accompaniments*

**3<sup>rd</sup> 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,  
Peanut Butter Crunch, Sweet Cream*

***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*