



Thursday, October 16 – Wednesday, November 26

Harvest Menu - \$45pp

3 Courses

(subject to change)

First Course

(Choice of One)

Pumpkin Soup

creme fraiche, toasted pumpernickel crumble, sage oil

Burrata

seasonal preparation

Kale Salad

tuscan kale, honey crisp apple, candied walnuts, gorgonzola, cider vinaigrette

SECOND COURSE

(Choice of One)

Butternut Squash Risotto

roasted butternut squash, fava beans, ricotta salata

Pumpkin Gnocchi

pan seared gnocchi, brown butter, sage, raisins, gorgonzola

Pan Roasted Salmon

sweet potato puree, king oyster mushroom, baby spinach, vin cotto

Chicken Milanese

seasonal preparation

Veal Marsala

wild mushroom, veal demi-glace, marsala, polenta

THIRD COURSE

(Choice of One)

Pumpkin Cheesecake

roasted apples, salted caramel, cinnamon sugar, whipped cream

Vanilla Bean Panna Cotta

caramelized apple, cinnamon sugar, calvados brandy whipped cream