Fall 2017
Private Events

MENU I

First Course
(please pick 2 options for your group)

BBQ Brussel Sprouts  cranberry mostarda, sage crème fraiche

Caesar Salad  granola, broken winter squash, cinnamon raisins, parmesan, maple caesar vinaigrette

Pumpkin Chowder  celery root, braised duck

Main Course
(please pick 3 options for your group)

Cauliflower Risotto  currants, arugula, caramelized onions, pinenuts

Pan Roasted Salmon  parsnip puree, roasted winter vegetables, lemon caper agrodolce

Crispy Chicken  yam puree, whiskey currants, sherry, kale

Sherry Balsamic Short Rib  butternut squash gratin, swiss chard, pumpkin seed chimichurri, natural jus
(add $5 per person to include this as an option)

Dessert
(please pick 2 options for your group)

Flourless Chocolate Cake  milk chocolate cremeux, coffee ice cream

Pumpkin Tart  whiskey meringue, vanilla crème anglaise

Fruit & Sorbet  summer fruit, port syrup, mint

$59 per person
*does not include tax, gratuity or beverages
Fall 2017
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MENU II

First Course
(please pick 3 options for your group)

Mushroom & Brioche  butternut squash puree, brioche crusted hen egg, porcini

Cauliflower & Manchego Croquettes  whiskey apple, cranberry jam

Swiss Chard  golden raisins, pinenuts, lemon vinaigrette, parsnips, pecorino cheese

Peking Duck Deviled Eggs  hoisin sauce, scallions, ginger

Main Course
(please pick 3 options for your group)

Butternut Squash Risotto  smoked butternut, pecans, gouda cheese, rosemary

Pan Roasted Salmon  parsnip puree, roasted winter vegetables, lemon caper agrodolce

Sherry Balsamic Short Rib  butternut squash gratin, swiss chard, pumpkin seed chimichurri, natural jus

Crispy Chicken  yam puree, whiskey currants, sherry, kale

Pork Shoulder  apple puree, shaved brussels sprouts, honey mustard, rosemary jus

Dessert
(please pick 3 options for your group)

Flourless Chocolate Cake  milk chocolate cremeux, coffee ice cream

Fruit & Sorbet  summer fruit, port syrup, mint

Pumpkin Tart  whiskey meringue, vanilla crème anglaise

Apple Galette  cinnamon, salted caramel ice cream

$69 per person
*does not include tax, gratuity or beverages
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MENU III

First Course
(please pick 3 options for your group)

Duck Tartare  gouchjang, Dijon, charred scallions, duck marshmallow

Cauliflower & Pear Bisque  cheddar, black pepper, cranberry

Beet Salad  pomegranate, tapioca, red sorrel lettuce, ricotta, raspberry gastrique

Kale Salad  currants, manchego, sherry vinaigrette, pecan brittle

Main Course
(please pick 3 options for your group)

Red Wine Gnocchi  yam puree, swiss chard, compressed pears, pecans

Honey & Beer Roasted Duck Breast  pumpkin jam, buttermilk celeriac, port jus

NY Strip & Potatoes  potato pave, porcini hollandaise, creamed spinach puree, demi

Scallops  pretzel potato, poached citrus pear, smoked pecan brown butter, cabbage

Halibut Tetsuyu  shiktake, charred onions, celery root

Dessert
(please pick 3 options for your group)

Flourless Chocolate Cake  milk chocolate cremeux, coffee ice cream

Red Wine Poached Pear  chocolate oatmeal streusel, cranberry sorbet, rosemary

Fruit & Sorbet  summer fruit, port syrup, mint

Apple Galette  cinnamon, salted caramel ice cream

$79 per person
*does not include tax, gratuity or beverages