

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 Private Events

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*

Fall 2017 Private Events

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*