

THREE COURSE MENU • 45 •

4:30PM-6PM

CHAPTER I (KINDLY SELECT ONE)

- ^{VG}BUTTERNUT SQUASH BISQUE
CINNAMON CREAM/TOASTED SEEDS/PEANUT DUST
- ^VWINE POACHED PEAR SALAD
MIXED GREENS/FETA CHEESE/DRIED CRANBERRIES/RASPBERRY VINAIGRETTE
- ^VROASTED GOLDEN & RED BEET SALAD
GOAT CHEESE/ASSORTED GREENS/PECAN DUST/HONEY-OAT VINAIGRETTE



CHAPTER II (KINDLY SELECT ONE)

- ^{*G}FENNEL DUSTED RAINBOW TROUT
BROCCOLINI/CREAMY POZOLE/CHIMICHURRI/SMOKED TOMATOES
- ^{*G}PETITE FILET OF BEEF AU POIVRE
BRUSSELS SPROUTS/MUSHROOM RISOTTO/TOBACCO ONION RINGS/PERIGORD SAUCE
- ^{*G}CRISPY CHICKEN THIGHS
LOCAL SQUASH/WHIPPED POTATOES/MARSALA-PEPPERCORN REDUCTION



INDEX (KINDLY SELECT ONE)

- ^GCHOCOLATE TORTE
MACERATED BERRIES/VANILLA ANGLAISE/MERINGUE
- PUMPKIN CRÈME BRÛLÉE
CHOCOLATE WAFER/PUMPKIN CRISP TOASTED PUMPKIN SEEDS



^{"V"} DENOTES A VEGETARIAN OPTION
^{"G"} DENOTES A GLUTEN FREE OPTION