



Seasonally Inspired, Locally Sourced
Farm to Table Dining

Appetizers

Harvest Salad | Cranberry Vinaigrette | Pistachios | Blue Cheese | Carrot | Radish | Cucumber **GF**

Pumpkin Bisque | Leek Oil | Spiced Pepita Seeds | Croutons

Large Plates

Pistachio Crusted Halibut | Couscous | Seasonal Vegetables | Charred Fennel | Orange | Herb Oil

Roasted NY Strip | Confit Potato | Broccolini | Brussels | Carrots | Peppercorn Cream Sauce

(Please have guests specify which temperature they would like their Strip cooked.)

Pan Roasted Chicken | Parsnip | Apple | Squash | Mushrooms | Broccoli

Pasta Carbonara | Hand Rolled Fettuccine | Manchego | Lardo | Cured Egg Yolk | Lemon

Vegan Option Available Upon Request

Desserts

Vanilla bean creme brûlée-GF
Cranberry Orange Compote

Pumpkin Cake - V
Chai Spice Buttercream | Cinnamon Apple Butter | Spiced Walnut Crumble

GF: Gluten Free | V: Vegan

All Menu Items & Sets are subject to change

If you have any questions regarding food allergies please alert your server prior to ordering

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Sous Chef - Justin O' Malley

Sous Chef - Steven O' Connor

Executive Pastry Chef - Emilee Viaud