

Fall Sample Menu



Passed Hors D'oeuvres
(TBD)

SALADS

(choose three)

ROASTED WINTER SQUASH SALAD

whipped herbed ricotta, toasted almonds, dates, apple, honey-ginger vinaigrette

ROASTED BEET & ARUGULA SALAD

creamy goat cheese, toasted pistachios, pickled shallots, creamy date vinaigrette

HERBED FARRO SALAD

*fall squash, dried cranberries, charred cabbage, toasted walnuts, parmigiano-reggiano,
white balsamic vinaigrette*

CLASSIC CAESAR

crisp romaine, sourdough croutons, roasted garlic caesar dressing, pecorino

LITTLE LEAF FARMS GREENS

roasted pear, toasted walnuts, creamy goat cheese, apple cider vinaigrette

MAINS

(choose two)

ROASTED STRIP LOIN, SAUCE ROMESCO

PRIME RIB ROAST AU JUS

RED WINE BRAISED BEEF SHORT RIBS

HERB ROASTED CHICKEN, SALSA VERDE

FAROE ISLAND SALMON FILET, LEMON-DILL CREAM

ROASTED HALIBUT FILLET, BROWN BUTTER

ROASTED WILD SHRIMP, LEMON-CHILI OIL

SIDES

(choose three)

HERB ROASTED YUKON GOLD POTATOES

SAUTEED GREEN BEANS, SWEET GARLIC

CHARRED BRUSSELS SPROUTS, HONEY-SOY, SESAME SEEDS

TWICE BAKED SWEET POTATOES, CRUSHED PECANS, ROSEMARY-MAPLE BUTTER

SWEETS

mini desserts

(TBD)

