

Winter Menu

Salads

Daily Selection of Greens

Gran Reserva Manchego, Dried Cherries & Parsley Nutmeg
Vinaigrette

Spinach & Arugula

Brûléed Mandarin Oranges, Brown Sugar Pecans
& Calendula Vinaigrette

Romaine & Radicchio

Pickled Radishes, Brioche Croutons & Roquefort Dressing

Entrees

Bucatini, Lamb, Olive & Roasted Tomato Ragout
Shaved Parmesan

Cavatappi with Spinach, Artichoke Hearts & Cream Cheese
Toasted Almonds

Butternut Squash Mac-n-Cheese, Vermont & Port Wine
Cheddars, Sage

Pink & Green Peppercorn Salmon, Bourbon Cream
Thyme

Griddled Shrimp, Candied Jalapeno Cornbread Crumbs
Mezcal Beurre Blanc

Crispy Chicken Thighs, Cubanelles, Garlic & Parsley
White Balsamic

Honey Powder Rubbed Chicken, Star Anise Onion Confit
Prosecco

Java Glazed Pork Tenderloin
Bourbon Peach Shishitos

Sheet Pan Kielbasa, Napa Cabbage & Honeycrisp Apples
Cider Reduction

Port Braised Brisket, Porcini Mushrooms & Parsnips
Marjoram

Worcestershire Rubbed Filet Mignon, Sliced
Horseradish & Chive Cream

Sides

Wild Rice Medley, Freekah, Chestnuts & Leeks
Veggie Stock

Gold, Purple & Red Baby Potatoes, Basil Oil
Toasted Fennel Seeds

Cannellini Cassoulet, Collard Greens & Pancetta
Rosemary

Roasted Broccoli with Capers & Brown Butter
Chile Flakes

Green Bean Agrodolce, Currants, Maple Syrup & Red Wine
Vinegar, Shallots

Brussels Sprouts, Tri-Colored Carrots & Turnips, Thyme
Marsala Cranberries

An Assortment of Bread
Herb de Provence Grass Fed Butter

Sweets

Little Bites

Old Fashioned Cheesecakes

Chocolate Lava

Maple Pecan & Cream Cheese Pastry

Chocolate Caramel Tarts

Bars

Pumpkin Oat

Passionfruit

Fairy Shortbread

Coconut Orange v/gf