

Fall Menu

Salads

Daily Selection of Greens

Dried Apples, Walnuts & Pomegranate Vinaigrette

Romaine & Radicchio

Pickled Persian Cucumbers, Roasted Peppers
& Feta Dressing

Spinach & Arugula

Apricot Stilton, Sourdough Croutons
& White Balsamic Vinaigrette

Entrees

Pappardelle, Chickpeas & Rainbow Swiss Chard
Chilli Flake Tomato Broth

Cavatelli, Sweet Italian Sausage & Butternut Squash
Mascarpone

Sicilian Sprinkled Macaroni & Cheese, Stracciatella
& Fontina, Pesto Swirl

Leek Powder Griddled Salmon, Maple & Nutmeg
Cranberries, Thyme

Blackened Red Snapper, Caper Beurre Blanc
Curley Parsley

Sea Salt & Pink Pepper Seared Chicken, Cider Cream
& Chestnuts, Sage

Pear Nectar & Green Olive Chicken Thighs
Herbs de Provence

Date & Soy Glazed Pork Tenderloin
Ginger & Rice Wine Vinegar

Braised Kielbasa, Oktoberfest & Caraway Cabbage Medley
Bavarian Mustard

Beef Stroganoff, Egg Noodles, Creminis & Crème Fraiche
Dill

Porcini & Onion Powder Rubbed Filet Mignon, Sliced
Black Garlic Bourbon Sauce

Sides

Smoked Gouda Polenta, Brown Butter
Purple Onions

Red Cargo Rice, Bamboo Shoots & Sake
Furikake

Gnocchi, Saffron Cubanelles & Harissa XVOO
Marjoram

Sheet Pan Brussels Sprouts, Manchego & Sherry Vinaigrette
Mesquite Salt

It's about the Fall...Carrots, Celeriac & Rutabagas
Cinnamon, Clove & Cardamom

Green Beans, Parsnip Ragout & Crispy Shallots
Rosemary

An Assortment of Bread
Paprika Grass Fed Butter

Sweets

Little Bites
Old Fashioned Cheesecakes
Chocolate Lava
Maple Pecan & Cream Cheese Pastry
Chocolate Caramel Tarts

Bars
Citrus Passionfruit
Fairy Shortbread
Salted Chocolate Caramel
Monthly Flavor