

FALL MENU

COURSE 1

HONEY FIG CROSTINI'S *goat cheese, toasted pistachios*

CRANBERRY, BRIE, PROSCIUTTO CROSTINI *balsamic glaze*

STUFFED WILD MUSHROOMS *roasted pecans, honey crisp apples, spicy Italian sausage, pan dripping demi glaze*

SWEET POTATO FRITTERS *creme fraiche, fresh greens*

ROASTED PEAR CROSTINI *whipped ricotta, apple thyme honey*

COURSE 2

PISTACHIO & GOAT CHEESE SALAD *green apples, red onion, vinaigrette, and pistachio crusted goat cheese balls*

WEDGE SALAD *iceburg wedge, cherry tomato, red onion, applewood smoked bacon, candied pecans, scratch made blue cheese dressing*

POMEGRANATE SALAD *spinach, kale, pomegranate seeds, red onion, feta cheese, almonds, apple vinaigrette*

BUTTERNUT SQUASH BISQUE *creme fraiche, parsley*

CREAM OF PUMPKIN BISQUE *maple pecans, creme fraiche*

COURSE 3

PARMESAN CRUSTED STUFFED CHICKEN *stuffed with spinach, artichokes, sliced almonds, served with prosciutto wrapped asparagus and roasted red potatoes*

SPICED RACK OF LAMB *sweet potato puree & roasted tri-color potatoes*

COCONUT CURRY SALMON *garlic butter, jasmine rice, roasted broccoli*

BROWN BUTTER PUMPKIN TORTELLINI ALLA VODKA *shaved pecorino Romano, fried sage*

CRANBERRY PECAN TURKEY ROULADE *apple cider gravy, rosemary mashed potatoes, green bean almandine*

COURSE 4

PUMPKIN CREME BRULEE *bourbon vanilla whipped cream*

BREAD PUDDING *bourbon sauce served a la mode*

BACON APPLE DUTCH BUDDY *served a la mode*

SALTED CARAMEL CHEESECAKE *seasonal berries*

PECAN BUTTER APPLE ROSE TART *served a la mode*

