



ENTREES

CEDAR SMOKED 7 SPICE HANGAR STEAK

caramelized pearl onions, charred poblanos

CRANBERRY AND FIG STUFFED CHICKEN BREAST

celery, carrot, cinnamon port gravy

PUMPKIN-CHICKEN POT PIE

butternut squash, seasonal vegetables, cranberry drizzle

CHESTNUT CRUSTED PORK TENDERLOIN

*clove and nutmeg spiced, caramelized green apple,
red d'anjou pears*

APPLE CIDER AND JUNIPER BRAISED PORK SHOULDER

roasted root vegetables

SLOW POACHED HALIBUT

braised cabbage, warm chive-beet-horseradish sauce

PASTA

FARFALLE WITH BUTTERNUT SQUASH

*sauté winter leeks, baby cremini mushroom, marjoram
scented cream sauce*

CAVATAPPI ALLA TERRENO

tomato confit, roasted asparagus, salsify, sage

WILD RICE & ORZO

*dried apricots, cranberries, raisins, sunflower seeds,
almonds, orange vinaigrette*

GOLDEN BEET RISOTTO

asparagus, horseradish, rosemary, gorgonzola cream

LEMONGRASS UDON NOODLE

snow peas, shiitake mushroom, ginger broth

FARRO AND WHITE BEAN GARBURE

*oven dried tomatoes, cremini mushroom,
white cabbage, veal demi-glace*

SIDES AND SALADS

POTATO AND CELERY ROOT PUREE

thyme, caramelized onion, chives

BROCCOLI & ARTICHOKE

chickpea, sweet shallot, israeli basil, truffle oil

ROASTED BRUSSEL SPROUTS & GOLDEN BEETS

*citterio pancetta, piquillo pepper, blossom honey, white
balsamic syrup*

CREAMED PARSNIP AND SPINACH

caramelized sweet shallot

SAMBAL GLAZED GREEN BEANS

red cabbage, blackberry miso, lychee

CELERY AND FENNEL SALAD

*toasted walnuts, medjool dates, granny smith apples,
pecorino*

PEAR, ENDIVE & ASPARAGUS SALAD

red onion, parsley, cranberry-white balsamic vinaigrette

COUNTRY GREEN SALAD

*mixed greens, sliced apple, julienne fennel,
goat cheese, toasted walnuts*

DESSERT

CABERNET POACHED PEARS

cinnamon & spice

ASK ABOUT OUR MINI PASTRY PLATTERS

*black bottom cheesecake
chocolate almond bites
fig and lemon bars
crème brulee strawberries
peanut butter and jelly bars*

FALL MENU