

FALL

Hors d'oeuvres

POMEGRANATE BLINI WITH GOAT CHEESE
whipped goat cheese topped with pomegranate
arils on a blini

CHICKEN CORDON BLEU PUFF
organic chicken breast with smoked
ham & swiss cheese

MEDITERRANEAN MEZZE
assortment of cured meats, artisan cheese's,
grilled vegetables, smears & garlic crostini

Dinner

PERSIMMON & POMEGRANATE SALAD
walnuts, chicories, shallots, sherry vinaigrette
gf/df

HARICOT VERTS & SHAVED CARROTS
with citrus hazelnut gremolata
gf

CREAMY CHIPOTLE CHIVE YAMS
mashed sweet potatoes with
maple syrup & adobo sauce
gf

BRAISED BEEF SHORT RIBS
with red wine reduction sauce
gf

LEMONGRASS COCONUT SEABASS
lemongrass and coconut curry with pickled
cabbage and fried shallots
gf/df

PARKER HOUSE DINNER
ROLLS
honey sage whipped butter

Dessert

AVERNA APPLE PIE, FIVE SPICE PUMPKIN
CHEESECAKE, MAPLE PECAN CAKE