

# 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

## *Salad/Entree/Sides*

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

BABY KALE WITH QUINOA  
strawberry, candied walnuts, pickled red onion,  
cherry tomato, pearl couscous, gorgonzola white  
balsamic dressing veg

GUINNESS BRAISED BEEF SHORT RIBS  
with a deep flavorful stout sauce gf

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

PORTOBELLO STUFFED MUSHROOMS  
stuffed with spinach, sun-dried tomatoes, farro,  
shallot & green peas veg

HARICOT VERTS & SHAVED CARROTS  
with citrus hazelnut gremolata gf

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

DINNER ROLLS  
honey sage whipped butter

## *Dessert*

APPLE SNICKERDOODLE BARS  
TIRAMISU SPONGE CAKE



SAGE BLEU

