
FIRST COURSE

Tuna Tartare*

avocado, wakame, cucumber, ponzu, wontons (DF)

Seasonal Salad

little leaf greens, fuji apple, mulled cranberries, pumpkin seeds, tomato, feta, balsamic (GF)

Pork Gyoza

kimchi, soy chili crisp (DF)

MAIN COURSE

NY Strip Steak Frites*

pecorino frites, demi-glace, watercress (GF)

Amish Roasted Half-Chicken

sweet potato puree, charred kale, natural jus (GF)

Risotto Primavera

eggplant, carrot, snow peas, tomato, mushroom, pepper (GF)

Faroe Island Salmon*

*fall vegetables, apples, gnocchi sauté,
parsnip puree, crispy parsnip*

Bucatini Bolognese

pork, beef, veal, garlic crostini, grana tuile

DESSERT

Pineapple Crème Brûlée

toasted coconut, coconut cookies

Triple Chocolate Crunch Cake

whipped cream, raspberry sorbet

\$59 per person

menu may change seasonally