

AUTUMN HARVEST DINNER 10.18.22 | 6:30PM



Shrimp Toast

Poached Shrimp | Roasted Garlic Brioche | Scallion Pesto | Piperade | Pickled Fennel

Roasted Kabocha Squash Tortellini

Brussel Sprouts | Pearl Onion | Celeriac | Spiced Pepita Seeds | Brown Butter Caraway Crumble

*NY Strip

Pommes Robuchon | Kale Chimichurri | Mushroom | Carrot | Bone Marrow Jus

Apple Pie

Cranberry Sable | Roasted Apple Compote | Peanut Praline | Ginger Caramel | Bourbon Coriander Creme Anglaise

Chef: Chris Viaud

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.