AUTUMN GALA

to start

ST. JACK CHICKEN LIVER MOUSSE
whole grain mustard crumble,
smoked sea salt, crostini

SWEET CORN ARANCINI
corn butter

first

FRIED DELICATA SQUASH & APPLE SALAD
radicchio, pickled shallots, hazelnuts,
lemon cider molasses vinaigrette

entrée

FENNEL RUBBED PORK CHOP
roasted fennel, carrots, shallots,
crispy smashed potatoes,
grilled lemon, frond pesto

sweet

CRANBERRY FRANGIPANE GALETTE
tart cranberry,
almond frangipane,
flaky pie crust, crystal sugar

WINTER DINNER

first

BABY KALE & MUSTARD FRILL SALAD
baquette chips, lardon,
ricotta salata,
hazelnut sherry vinaigrette

entrée

PAN ROASTED HALIBUT
green olive tapenade, roasted fennel,
fingerlings, arugula, shaved radish

PORCINI RUBBED RIBEYE
bayley hazen blue, tarragon butter

sweet

CRANBERRY FRANGIPANE GALETTE
tart cranberry, almond frangipane,
flaky pie crust, crystal sugar