

Cool Weather Menu

APPETIZERS

Butternut Squash Soup with maple yogurt, cinnamon, pumpkin seed

Baby Kale with dried cranberry, candied walnut, shaved pecorino, pomegranate vinaigrette

Arugula and Baby Beets with citrus segment, sunflower seeds, goat cheese, roasted apple vinaigrette

Burrata with arugula, roasted mushroom, balsamic, sourdough crostini

ENTRÉES

All entrées served with seasonal vegetables and butter whipped Yukon gold potatoes

Truffle Stuffed Chicken with goat cheese, caramelized onion purée

Roasted Arctic Char with citrus, pomegranate, basil salsa

Braised Short Rib with wild mushroom ragu, caramelized cippolini, pan jus

Root Vegetable Ratatouille with tomato passata, vegan feta, micro basil

DESSERT

Belgian Dark Chocolate Truffle Cake with gingerbread crème anglaise

Pistachio Cheesecake with red currant coulis

Sticky Toffee Pudding with salted caramel and whipped marscarpone