

Autumn / Winter Menu

Appetizers

Farmers Greens

Fines herbs, Basil Vinaigrette

Rocket Arugula & Acorn Squash

Roasted Acorn Squash, Cranberries, Crispy Chestnuts, Cider Reduction

Endive & Radicchio

Roaring Forties Blue Cheese, Candied Pecans, Roasted Pears, Pear Vinaigrette

Organic Baby Spinach Salad

Prosciutto San Danielle, Comté, Shallots, Charred Tomato Vinaigrette

Organic Beet Carpaccio

Chevre Ravioli, Kohlrabi, Mache, Truffle Vinaigrette

Homemade Pâté Grand'Mere

Port Mustard, Cornichon, Brioche

Sautéed Prawns

Leek Risotto, Sunchokes, Shrimp Jus

Crisp Spätzle & Duck Confit

Napa Cabbage, Thyme, Duck Jus

Wild Mushroom Bouillon

Seasonal Wild Mushrooms, Sherry Oloroso

Main Courses

Horseradish Crusted King Salmon

Brussels sprouts, Sweet Onions, Riesling Sauce

Pan Seared Halibut

Manila Clams, Chorizo, Wheat Berries, Piquillo Peppers

Roasted Striped Bass

Smokey French Lentils, Ginger Carrot Nage, Parsley

Seared Sea Scallops

Celery root, Black Trumpet Mushrooms, Scallop / Veal Sauce

Roasted Organic Chicken Breast

Farro, Spinach, Butternut Squash

Lacquered Duck Breast

Organic Red Quinoa, Tuscan Kale, Dried Cherry Sauce

Braised Pork Shoulder

Dried Fig Spoon Bread, Mustard Greens, Natural Jus

Mushroom Crusted Beef Tenderloin

Smoked Potato Gratin, Mini Bok Choy, Cabernet Jus

Glazed Beef Short Rib

Roasted Garlic Polenta, Root Vegetables, Braising Sauce

Braised Lamb Roulade

Merguez, Leeks, Coco Beans, Savory Jus

Desserts

Dark Chocolate Crème Brule

Burnt Bananas, Candied Ginger Cream

Apple Tart Tatin

Vanilla Ice Cream, Cinnamon & Salted Praline

Glazed Ginger Cake

Poached Pear, Mascarpone

Warm Chocolate Chip Cookies

Spiked Homemade Eggnog

Valrhona Chocolate Hazelnut Torte

Candied Hazelnuts, Hazelnut Ice Cream

Bourbon Pecan Tart

Cinnamon Cream Fraiche, Basil Hayden's