



The Autumn Menu

OCTOBER 8 & 22

amuse bouche

Autumn Frost Pumpkin Bisque Shooter

Smoky Chorizo Crumble - Toasted Pepitas - Sartori
Espresso Bellavitano - Pumpkin Seed Oil

one

Butternut Squash & Pheasant Sausage Tartlet

Caramelized Mushrooms - Heirloom Bourbon Apple
Butter - Crispy Sage

two

Confit Savoy Cabbage Wedge Salad

Nueske's Applewood Smoked Bacon - Sweet Pickled
Apples - Pomegranate Seeds - Lemon Ricotta
Candied Pecans - Hook's Blue Cheese Vinaigrette

three

Molasses BBQ Spiced Venison Medallions

Charred Brussels Sprout & Sweet Potato Pancake
Aronia Berry Gastrique - Toasted Pistachio Crumble
Aged Parmesan Tuile

dessert

Heirloom Pumpkin Bourbon Tart

Buttery Shortbread - Heirloom Roasted Pumpkin
Walnut Streusel - Bourbon Whip

