

NOVEMBER 6

NOVEMBER 20

LATE AUTUMN

AMUSE BOUCHE

MILLE FEUILLE (NAPOLÉON PUFF PASTRY DESSERT)

Dark Chocolate Mousse - Chambord Poached Pear Slices - Luxardo Cherries - Tart Raspberry Jam - Pistachio Butter

FIRST

MOROCCAN SPICED DUCK MEATBALL

Spiced Pumpkin Risotto - Autumn Concord Grape Jam - Crispy Prosciutto - Shaved Pleasant Ridge Reserve - Sage Oil

SECOND

BEEF SHORT RIB BOURGUIGNON

Creamy Parsnip Puree - Hen Of The Woods Mushroom Conserva - Orange Pistachio Gremolata - Lacinato Kale Chip

THIRD

ALEPPO PEPPER SPICED HALIBUT

Butternut Squash Tortellini - Sun Dried Tomato & Roasted Garlic White Wine Bechamel - Crispy Brussel Leaves - Limoncello Syrup

FOURTH

HEIRLOOM PUMPKIN MOUSSE

Gingersnap Crumble - Vanilla Bean Cream - Heirloom Apple Compote
