



The Winter Squash Harvest

Nov. 13th-17th

\$49+\$/person

First Course (choice of one):

Spaghetti Squash Latkes

Smoked Salmon, Apple Confit, Horseradish

or

Kabocha Squash Gnocchi

Forest Mushrooms, Crispy Sage, Parmesan Cream

or

Roasted Heirloom Squash Bruschetta

Tuscan Kale, Burrata Cheese, Pumpkin Seed Oil

Second Course (choice of one):

Musque De Provence Pumpkin Soup

Shaved Chestnuts, White Truffle Crema

or

Mixed Fall Lettuces

Pumpkin Seed Brittle, Goat Cheese, Amagaki Persimmon

Main Course (choice of one):

Seared Dayboat Scallops

Delicata Squash Puree, Brussels Sprouts, Hazelnuts, Pomegranate Gastrique

or

Pumpkin Risotto

Duck Confit, Fall Vegetables, Mascarpone

or

Niman Ranch Pork Porterhouse

Winter Squash Hash, Quince, Pumpkin Butter, Spiced Red Wine

Dessert Course (choice of one):

Sugar Pie Pumpkin Upside Down Cake

Cranberry, Glazed Pecans, Maple Ice Cream

or

Butternut Squash Crème Brulee

Ginger Shortbread Cookies

Vegetarian Options Available ----- Substitutions Politely Declined

NO SPLIT DINNER