

\$48/per person:

Choose 3 Appetizers, 3 Entrees, and 2 Desserts
from the choices below:

Appetizers:

LITTLE GEM SALAD black garlic caesar, parmesan crouton, pickled watermelon radish
GRILLED BOK CHOY cashew butter, kimchi vin, confit garlic, pickled mustard seeds
SWEET POTATO BRAVAS mole, pumpkin seeds, chimichurri, herbs
PEI MUSSLES 'nduja broth, pancetta, bread crumbs, garlic aioli toast

Entrees:

CAVATELLI PASTA jalapeno hazelnut pesto, radicchio, pancetta, breadcrumbs, citron oil
BUTTERNUT SQUASH RISOTTO roasted butternut squash, shallots, parmesan, pepitas
NORWEGIAN SALMON tomato bisque, charred leeks, pine nut chimichurri
ROASTED CHICKEN roasted butternut squash, piquillo peppers, creamy farro, pickles
PORK TENDERLOIN delicata squash, golden raisins, brown butter vinaigrette, sunchoke chip
HANGER STEAK pomme puree, red wine demi, chive (Requires Minimum 5 Days Notice)

Dessert:

CHOCOLATE FONDANT banana semifreddo, peanut buttercream
DULCE DE LECHE FLAN oat crumble, caramel apples
APRICOT TART hazelnut praline, chocolate pearls, nectarine

\$68/per person

Choose 3 Appetizers, 4 Entrees, and 2 Desserts
from the choices below:

Appetizers:

LITTLE GEM SALAD black garlic caesar, parmesan crouton, pickled watermelon radish
GRILLED BOK CHOY cashew butter, kimchi vin, confit garlic, pickled mustard seeds
'CHICKEN FRIED' MAITAKE MUSHROOM parmesan mornay, pickled red onion, chermoula, pickled mustard
PEI MUSSLES 'nduja broth, pancetta, bread crumbs, garlic aioli toast
PORK BELLY celeriac puree, apple fennel slaw, apple cider syrup

Entrees:

CAVATELLI PASTA jalapeno hazelnut pesto, radicchio, pancetta, breadcrumbs, citron oil
BUTTERNUT SQUASH RISOTTO roasted butternut squash, shallots, parmesan, pepitas
NORWEGIAN SALMON tomato bisque, charred leeks, pine nut chimichurri
ROASTED CHICKEN roasted butternut squash, piquillo peppers, creamy farro, pickles
PORK TENDERLOIN delicata squash, golden raisins, brown butter vinaigrette, sunchoke chip
COLORADO BISON RIBS creamy grits, bell pepper agrodolce, almonds, bordelaise sauce
NY STRIP pomme puree, red wine demi, chive

Dessert:

CHOCOLATE FONDANT banana semifreddo, peanut buttercream
DULCE DE LECHE FLAN oat crumble, caramel apples
APRICOT TART hazelnut praline, chocolate pearls, nectarine