

\$68/pp  
\$40 for children under 12

*first course*

**Roasted Heirloom Squash Salad**

Duck confit, mustard seed, pomegranate, green apple, bibb lettuce

**Hamachi Tartare**

Taro chips, Asian pear, cilantro, avocado

**Fried Chicken**

Tempura-battered boneless thigh, chili sauce, cashews

**Pumpkin Curry Soup**

King crab, Brussels sprouts, pecan, coconut

*second course*

**Chestnut Pappardelle**

Veal ragout, rosemary, Pecorino

**Grilled Spanish Octopus**

Freekeh wheat salad, fennel sausage, yogurt vinaigrette

**Caramelized Sea Scallops**

Blood orange, endive marmalade, fresh tarragon, serrano chili

**Black Truffle Risotto (\$10 supplement)**

Miso, orange, celery root

*third course*

**Crispy Skin Striped Bass**

Cauliflower, capers, pine nuts, grapes, grain mustard, apple butter

**Spicy Shrimp a la Plancha**

Vegetable stir fry, mango, grapefruit confit

**Market Vegetables (v)**

Seasonal vegetables & grains

**Braised Short Rib**

Black vinegar glaze, carrot purée, green beans, shiso

**Roasted Turkey**

Confit leg "stuffing", roasted vegetable, cranberry, pommes puree

**Crispy Duck Duo**

Crispy skin breast, confit leg "fried rice"

**Dry Aged NY Strip (\$10 supplement)**

Certified Angus Beef, 30 day dry age, bone marrow bordelaise

*dessert*

Pumpkin Mousse Cake - or - Warm Plum Tart