

First Course

FALL SQUASH BISQUE

sweet potato, butternut squash, celeriac, carrot, roasted +
spiced pepitas, pomegranate molasses

KALE CAESAR

brown butter croutons, shaved parmesan, kalamata olives,
cherry tomatoes, horseradish caesar dressing

ROASTED PEAR + BLUE CHEESE

arugula, frisée, candied walnuts, radicchio, dried cranberries,
moody blue cheese, white balsamic vinaigrette

Second Course

OLIVER TURKEY DINNER

mushroom + brie stuffing, scallion whipped potatoes,
butter poached french beans, cranberry + jalapeño chutney,
turkey gravy

BRAISED LAMB SHANK

beluga lentils, benton's bacon, pearl onions, roasted baby
carrots, romesco, gremolata, red wine demi-glace

SOUS VIDE HANGER STEAK

potatoes au gratin, parmesan, toasted panko, lemon + chili
roasted broccolini, bordelaise sauce

PAN-SEARED SEA BASS

beet risotto, herb-roasted asparagus, crispy leeks, smoked
trout roe, lemon beurre blanc

Third Course

PUMPKIN CHEESECAKE

caramel, spiced whipped cream, pecan brittle

APPLE + CRANBERRY COBBLER

fresh cranberries, honeycrisp apple, streusel topping, vanilla
bean ice cream

TIRAMISU

espresso-soaked ladyfingers, mascarpone, cocoa powder,
espresso chocolate drizzle

