

PLATED DINNER

# HARVEST DINNER

*to start*

## **STUFFED BRUSSELS SPROUTS**

foraged mushroom, white truffle  
& goat cheese, sherry vinegar

## **SHRIMP CAKES**

Lemongrass, ginger, scallion,  
fresno chile aioli

*first*

## **MIZUNA AND GRILLED LEEKS**

Slow roasted root vegetables,  
baking spices, honey

*entrée*

## **BRAISED BEEF SHORT RIBS**

Slow cooked white beans, black  
mission figs, thyme, pickled  
radish, mustard seed jus

*sweet*

## **OLIVE OIL SEMOLINA CAKE**

Caramelized pears, orange,  
cardamom cream

PLATED DINNER

# WINTER DINNER

*first*

## ROASTED CAULIFLOWER, LEEKS & FETA

Marinated mushroom, swiss  
chard, black olive crumble

*entrée*

## MAPLE BRINED PORK CHOP

Butter braised cabbage & apple,  
roasted vegetable vinaigrette,  
whole grain mustard brittle

## RED WINE BRAISED HALIBUT STEAKS

Lentils de puy, red wine butter

## POMMES ALIGOT CROQUETTES

Creamy potatoes, fontina

*sweet*

## SALTED PECAN BUTTERSCOTCH BUDINO