

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

mini potato croquettes
*with Manchego cheese and truffle
aioli (gf, veg) (option to top with caviar)*

parmesan arancini
*crispy risotto fritters with
butternut squash purée
and pumpkin seed pesto (gf, veg)*

roasted wild mushroom toast
*with whipped ricotta and caramelized
shallots on house-made gluten-free
focaccia (gf, veg)*

lobster & sweet corn fritters
with calabrian chili aioli (gf)

seared rare tuna
*with ponzu glaze, miso-ginger aioli,
cucumber-pickled fresno
chile relish (gf)*

mini Maryland-style crab cakes
with old bay tartar sauce (gf)

crispy pork belly bites
*with apple butter,
pickled mustard seeds
and shaved celery slaw (gf)*

mini lamb meatballs
with harissa, feta and mint yogurt (gf)

jamon serrano-wrapped dates
with pistachios and hot honey (gf)

roasted fig and burrata crostini
*with prosciutto, torn burrata,
and wildflower honey*

mini fried chicken biscuits
*with cheddar, chives, hot honey,
persian cucumber pickles and garlic aioli*

mini chicken empanadas
*with ground chicken, aji verde and hibiscus-
pickled red onions*

artisanal cheese & charcuterie board
*with fig jam, marinated olives, cornichon,
house mustard, seasonal fruit,
baguette and artisan crackers*

Spanish tapas board
*with aged manchego, drunken goat cheese,
warm marcona almonds, citrus-marinated
olives, jamon serrano, iberico salami and
house mustard, breads and tomato jam*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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PLATED FIRST COURSE

All items are gluten-free (gf)

shaved brussels sprout and tuscan kale salad

with shaved manchego, pomegranate seeds, crispy prosciutto, candied pecans and cider vinaigrette

baby arugula salad

with shaved fennel, radicchio, shaved Asian pears and sherry vinaigrette

butter & gem bistro lettuce salad

with shaved radishes, chives, parmesan and lemon vinaigrette

fall honey crisp apple salad

with mixed greens, brulé figs, local honey crisp apples, toasted hazelnuts, cider vinaigrette and warm crispy goat cheese

warm beet and burrata salad

with salt-roasted beets, frisee, torn burrata, fresh citrus, pistachios and warm honey vinaigrette

roasted butternut squash bisque

with sage crema and candied pumpkin seeds

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PLATED MIDDLE COURSE

Fall squash gnocchi

with taleggio fonduta, roasted squash, fried sage, brown butter and savory pumpkin seed granola (veg)

roasted wild mushroom pasta

with handmade semolina pasta, whipped burrata, red wine-mushroom ragu and toasted garlic breadcrumbs (veg, gf-optional)

black truffle carbonara

with handmade semolina pasta, crispy pancetta, parmesan, local eggs and black truffle butter (gf-optional, veg-optional)

saffron-lobster risotto

with warm lobster salad and chives (gf, veg-optional)

pan-seared scallops

with fennel soubise, bacon jam, apple-leek hash and crispy shoestring potatoes (gf)

shrimp & grits

with white cheddar grits, roasted peppers, onions, bacon lardons and lemon-paprika butter sauce (gf, optional to omit bacon)

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MAIN COURSE

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seared roседа farms NY strip steak
with mascarpone polenta, charred san marzano tomato soffrito, roasted cauliflower and shaved fennel salad

pan-seared beef tenderloin filets
with brown butter carrot purée, roasted fall root vegetables and sauce bordelaise

braised beef short ribs en barolo
with parsnip puree, balsamic-red wine reduction, roasted fingerling potatoes, heirloom baby carrots and celery leaf salsa verde

roasted heritage farm pork loin
with chestnut puree, charred cabbage, confit potatoes, pork jus and shaved black truffle

coriander and fennel-crusted duck breast
with parsnip purée, roasted honey crisp apples, braised cippolini onions and cardamom-red wine jus

miso-glazed chilean sea bass
with cauliflower purée, crispy baby potatoes, roasted wild mushrooms and smoked onion marmalade

pan-seared pacific halibut “caldo verde”
with house-made chorizo, little neck clams, tuscan kale, crispy potatoes and lemon-herb butter

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DESSERTS

earl grey olive oil cake

with calamansi curd, house-made vanilla ice cream and candied kumquats

“coffee and donuts”

maple-glazed ricotta donuts served with espresso anglaise and bittersweet chocolate budino

financiers

French brown butter almond cakes served warm with hot-buttered-rum apples, salted caramel and house-made vanilla ice cream (gf)

burnt honey pot de crème

served with mascarpone whipped cream and toasted almond biscotti (gf)

s'mores cake

flourless chocolate cake with toasted marshmallow buttercream, graham cracker toffee and smoked grey salt caramel (gf)

key lime tarts

with salted graham cracker crust, mascarpone whipped cream and berry coulis (gf)

seasonal vegan & gluten-free desserts available from Crème de la Crop

celebration cakes available from Liberty Baking Co.

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