

# 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 ponzo 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)*

jamón 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, jamón serrano, iberico salami and house mustard, breads and tomato jam*

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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, brûlé 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

*All items are gluten-free (gf)*

seared roseda farms NY strip steak  
*with mascarpone polenta, charred san marzano tomato sofrito, 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.*

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