

# WINED & DINED

*Our Chefs, Your Table*

## HORS D'OEUVRES

crispy brie bites

*panko-crusted warm crispy brie  
with persimmon jam (gf, veg)*

parmesan arancini

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

black truffle gougères

*with whipped ricotta  
and roasted wild mushrooms (gf, veg)*

confit crispy potatoes

*with smoked salmon, crème fraîche  
and chives (gf, veg-optional)  
(option to top with caviar)*

shrimp & sweet corn fritters

*with Calabrian chili aioli (g)*

seared rare tuna tostadas

*with crispy corn tortillas, avocado,  
radishes and Mexican chili crisp (gf)*

apple butter and burrata crostini

*with prosciutto, torn burrata,  
and sliced honey crisp apples  
on house-made gluten-free focaccia  
(gf, veg-optional without prosciutto)*

jamon serrano-wrapped dates

*with pistachios and hot honey (gf)*

gochujang glazed crispy pork belly

*with miso aioli and pickled vegetables (gf)*

korean fried chicken bites

*with kimchi aioli and scallion slaw (gf)*

mini lamb meatballs

*with harissa, feta and mint yogurt (gf)*

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*

mezze board

*with carrot hummus, whipped feta,  
za'atar-spiced ground lamb ragu  
and crispy chickpeas, served with warm  
naan (veg optional, gf optional)*

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

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## PLATED FIRST COURSE

Fall-dorf salad

*baby gem and radicchio salad with sliced Asian pears, candied walnuts, shaved celery, Irish cheddar and champagne vinaigrette (gf)*

butter & gem lettuce bistro lettuce salad

*with shaved radishes, chives, parmesan and lemon vinaigrette (gf)*

mixed greens salad

*with honey crisp apples, roasted delicata squash, toasted hazelnuts, cider vinaigrette and warm crispy goat cheese (gf)*

warm beet salad

*with salt-roasted beets, frisee, whipped burrata, fresh citrus, herb breadcrumbs and warm honey vinaigrette (gf)*

fig + prosciutto tart

*with brulé figs, torn burrata, crispy prosciutto and aged balsamic, topped with baby arugula salad with lavender-honey vinaigrette*

beef carpaccio “Caesar”

*rare seared beef tenderloin, thinly sliced, topped with shaved brussels sprout and kale “Caesar” salad, aged parmesan, cured egg yolk and garlic breadcrumbs (gf, kale + brussels caesar salad optional without the carpaccio)*

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## PLATED MIDDLE COURSE

sweet potato gnocchi

*with parmesan fonduta, sauteed wild mushrooms, basil pesto  
and pumpkin seed “granola” (gf-optional, veg)*

lamb tagliatelle

*with hand-cut semolina pasta, braised lamb ragu and whipped ricotta  
(gf-optional)*

butternut black truffle carbonara

*with handmade semolina pasta, butternut squash puree, crispy pancetta,  
parmesan, sage and black truffle butter (gf optional, veg-optional)*

saffron-lobster risotto

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

pan-seared scallops

*with squash soubise, bacon jam, caramelized apples and crispy leeks (gf)*

octopus a la plancha

*with roasted red pepper romesco, chickpea ragu, wilted kale and preserved  
lemon gremolata (gf)*



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## MAIN COURSE

seared roveda farms NY strip steak

*with parsnip puree, balsamic-red wine reduction, heirloom baby carrots,  
roasted parsnips and celery leaf salsa verde*

pan-seared beef tenderloin filets

*with cauliflower puree, roasted fall root vegetables and sauce bordelaise*

braised beef short ribs en Barolo

*with mascarpone polenta, red wine sauce, charred san marzano tomato soffritto  
and shaved fennel salad*

slow roasted lamb roulade

*with chestnut puree, brussels sprout-celery root slaw, lamb jus  
and apple mostarda*

honey-coriander duck breast

*with brown butter carrot puree, confit potatoes, sour cherry agro dolce  
and picked herbs*

miso-glazed chilean sea bass

*with winter squash puree, crispy baby potatoes, roasted wild mushrooms  
and red miso caramel*

pan-seared pacific halibut

*with saffron mussel beurre blanc, charred broccolini and smoked cherry tomatoes*

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## DESSERTS

pistachio financier

*warm pistachio-almond cakes with Greek yogurt, brulé figs, olive oil and local honey (gf)*

flourless dark chocolate cake

*with coffee semifreddo, white chocolate anglaise and crispy meringue (gf)*

maple-pumpkin tarts

*with shortbread crust, cranberry curd, maple whipped cream and candied cranberries*

sticky toffee pudding

*served warm with homemade vanilla ice cream, persimmon caramel and toffee popcorn*

earl grey-chocolate pot de crème

*with bittersweet chocolate, spiced pecan biscotti and mascarpone whipped cream (gf-optional, option to omit pecans)*

apple cider doughnuts

*with salted caramel, roasted apples and homemade vanilla ice cream*

calamansi tarts

*with salted graham cracker crust, mascarpone whipped cream and candied kumquats (gf)*

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

*celebration cakes available from Liberty Baking Co.*

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