

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

crispy goat cheese fritters with homemade apple butter

seasonal arancini

crispy risotto fritters with butternut squash puree and pumpkin seed pesto

roasted wild mushroom toast with whipped ricotta and caramelized shallots on house-made focaccia

roasted fig and burrata crostini

house-made fig compote, prosciutto, torn burrata, wildflower honey and hazelnuts

lobster & sweet corn fritters with calabrian chili aioli

seared rare ahi "spicy tuna" with grapefruit, fresno chilis, radishes and avocado

smoked salmon blinis

smoked salmon on mini corn cakes with crème fraiche and chives

prosciutto-wrapped dates with pistachios and hot honey

crispy pork belly "bahn mi" bites with sriracha aioli and pickled vegetable slaw

mini lamb meatballs with harissa, feta and mint

artisanal cheese & charcuterie spread

fig jam, marinated olives, cornichon, house mustard, seasonal fruit, baguette and artisan crackers

spanish tapas spread

aged manchego, drunken goat cheese, warm marcona almonds, citrus olives, pan con tomate with roasted cherry tomato jam, jamon serrano and house mustard

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

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PLATED FIRST COURSE

shaved Brussels sprouts & tuscan kale salad
crispy serrano ham, shaved honey crisp apples, candied pecans, reduced balsamic

butter & gem lettuce bistro salad with shaved radishes, chives, parmesan and lemon vinaigrette

warm mushroom and burrata salad
baby arugula, roasted wild mushrooms, torn burrata, warm bacon dressing

salt roasted beet salad
whipped feta, coriander-pistachio breadcrumbs

winter mixed greens salad
grapefruit, shaved fennel, marcona almonds, warm crispy goat cheese

roasted butternut squash bisque with lime crema and spiced pepitas

potato-apple soup with sourdough croutons, pancetta and herb salad

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PLATED MIDDLE COURSE

handmade butternut squash ravioli
semolina, ricotta sage, brown butter, hazelnuts and parmesan

black truffle rigatoni carbonara with die-cut semolina pasta,
crispy pancetta, parmesan and black truffle butter

roasted wild mushroom & red wine risotto with crispy beech
mushrooms and pecorino

seared jumbo scallops with sweet and spicy bacon jam, shaved
fennel-apple-celery salad and toasted hazelnuts

lobster risotto with warm lobster salad, lemon and chives

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MAIN COURSE

Roseda Farm's new york strip steaks
cauliflower soubise, crispy baby potatoes, charred cauletti, smoked onion
marmalade and sauce bordelaise

pan-seared beef tenderloin filets
brown butter carrot puree, roasted Fall root vegetables and red wine demi

braised beef short ribs en Barolo
herby polenta, crispy broccolini, red wine reduction

coriander and fennel-cruste Crescent Farm's duck breast with parsnip puree,
roasted honey crisp apples, braised cippolini onions, crispy parsnip chips,
cardamom-red wine jus

pan-seared pacific halibut with saffron-lobster sauce, crispy baby potatoes,
braised fennel, smoked cherry tomatoes

miso-glazed chilean sea bass with potato-parsnip puree, roasted wild
mushrooms, smoked onion marmalade, crispy parsnip chips

shrimp & grits
white cheddar grits, roasted peppers and onions, bacon lardons and lemon-
paprika butter sauce

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PLATED DESSERTS

“fig newton”

warm Italian olive oil cake with homemade fig jam, white chocolate ganache, honey-almond brittle and vanilla bean ice cream

flourless dark chocolate cake with espresso caramel, mascarpone whipped cream and toffee crunch

vanilla-chai financiers

French brown butter-almond cakes with roasted honey crisp apples, apple butter and homemade vanilla bean ice cream

basil key lime tarts with salted graham cracker crust, mascarpone whipped cream and macerated berries

mini chocolate pot de crème with bittersweet chocolate, sea salt, raspberries

vanilla bean cheesecake with passion fruit curd, brown sugar cookie crumble and tropical fruit

mini pecan tarts, served warm with salted bourbon caramel and homemade vanilla bean ice cream