

APPETIZER

LATE HARVEST WALDORF SALAD (GF, V)

Cider Braised Butternut Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess

LIGHTLY SMOKED FAROE ISLANDS SALMON (GF, DF)

Beets, Cranberry Beans, Horseradish Crisps, Dill

JERSEY GIRL BURRATA (GF, V)

Chicories, Butternut Squash Chow Chow, Apple Vincotto, Pumpkin Seed Brittle

ARANCINO (GF, V)

Parsnip and Saffron, Porcini, Blood Orange Balsamic

POACHED HEIRLOOM BEETS (GF, V)

Goat Cheese Fonduta, Frisée, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette

KAMPACHI CRUDO (GF, DF)

Binchotan Grilled Brussels Sprouts, Red Miso Sweet Potato, Bottarga, Yuzu

SALT BAKED SUNCHOKE (GF, VG)

Celery Root Remoulade, Green Apple and Lemon Vinaigrette, Shiso

JUMBO CRAB (GF, DF)

Lobster-Lemongrass Bavarois, Yuzu Pearls, Thai Basil, Bitter Greens, Puffed Rice

PANZANELLA (DF, VG)

Cooked and Raw Roots, Sage Focaccia, Cranberry-Maple Mostarda

ROOT VEGETABLE TARTARE (DF, VG)

Salsify & New Potato Vichyssoise, Sage & Potato, Parsley Oil

BREAD

CHEF'S SELECTION OF ARTISANAL BREADS

Sweet Butter, Maldon Sea Salt (v)

(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan

ENTRÉE

ROHAN DUCK CASSOULET (GF, DF)

Ballotine, Tarbais Bean Ragout, Sage and Rosemary, Duck Jus

FILET MIGNON (GF, DF)

Black Garlic Beef Cheek, Kyoto Carrot Puree, Celery Root and Rainbow Chard Kimchi

BAROLO BRAISED SHORT RIB (GF)

Twice Baked Butterball Potato, Parsnip Puree, Horseradish Gremolata Crumble, Kale Chips

WAGYU SIRLOIN (GF)

Sunchoke Confit, Parsnip Aligot, Glazed Romanesco, Pickled Mustard Seed Demi

ATLANTIC COD MEUNIERE (GF, DF)

Cauliflower, Kabocha Squash, Pickled Kumquats, Parsley Root

POACHED ARCTIC CHAR (GF, DF)

Beluga Lentils, Cauliflower, Turmeric, Pickled Squash

ROASTED SALMON (GF, DF)

Soft Poached Turnips, Braised Mustard Greens, Sweet Potato, Pickled Salmon Roe

GEORGES BANK HALIBUT (GF, DF)

Thumbelina Carrots, Kyoto Carrot Puree, Shaved Carrot Salad, Carrot Juice Gastrique

VEGETARIAN ENTRÉE

SUNCHOKE CONFIT (GF, VG)

Celery Root Velouté, Golden Beets, Turnip Greens

HEIRLOOM CARROTS (GF, VG)

Kyoto Carrot Puree, Shaved Carrot Salad, Carrot Juice Gastrique

SQUASH TORTELLONI (V)

Slow Cooked Delicata, Sage and Lemon Crumble

(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan

DESSERT

PLATED

BLACK FOREST SACHER TORTE (V)

Dark Chocolate Sponge, Black Cherry Meringue, Vanilla Cream

BUTTERNUT SQUASH ST. HONORÉ (V)

Profiterole, Pommeau Crème Chiboust, Pumpkin Seed Brittle

CARAMEL APPLE TARTE TATIN (V)

Popcorn Chouquette, Anisette Crème Fraîche, Fennel Pollen

TIRAMISU (V)

Whipped Mocha and Mascarpone Cremeux, Espresso & White Chocolate Macaron

GOAT CHEESE PARFAIT (GF, V)

Honey-Olive Oil Sponge, Roasted Cortland Apple, Caramelized Pistachio Butter

TROPICAL VACHERIN (GF, DF, V)

Coconut Mousse, Hibiscus & Black Cocoa Meringue, Mango, Kiwi

TRIPLE CHOCOLATE MOUSSE (GF, V)

Guanaja 70% Dark Chocolate, Milk Chocolate, Valrhona Passionfruit Chocolate

WINTER CITRUS CAKE (V)

Almond Dacquoise, Blood Orange Marmalade, Toasted Almond Brittle

PETIT FOURS

MILK CHOCOLATE CARAMEL TRUFFLE (GF)

PASSIONFRUIT TART

STRAWBERRY MINT PATE DE FRUIT (VE,GF)

(gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan

DESSERT

SMALL BITE SWEETS

CANNOLO CONE (V)
Blood Orange Ricotta

BOMBOLINO
Cranberry Crème Anglaise

ESPRESSO CINNAMON FLORENTINE (V)

EARL GREY CHOCOLATE TRUFFLE (GF, VG)

SWEET POTATO TARTLET (V)

ROASTED ALMOND KRINKLE COOKIE (V)

TAHINI RICE KRISPY TREAT (GF, V)
Lime, Chocolate

PUMPKIN SPICE MOUSSE CUP (GF, V)

KABOCHA SQUASH WHOOPIE PIE (V)
Salted Caramel Buttercream

SWEET POTATO CUPCAKE (V)
Crystalized Sage

PASSIONFRUIT PATE DE FRUIT (GF, V)

MATCHA MACARON (GF, V)
Salted Yuzu