

APPETIZER

HARVEST WALDORF SALAD

Cider Braised Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (*vg, gf*)

JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (*v, gf*)

SALT BAKED SUNCHOKE

Celery Root Remoulade, Frisee, Green Apple-yuzu Vinaigrette, Shiso (*vg, gf*)

HEIRLOOM BEETS

Goat Cheese Fonduta, Castelfranco, Crunchy Honeycomb, Hibiscus-quince Vinaigrette (*v, gf*)

ENDIVE PANZANELLA

Salsify, Thumbelina Carrots, Heritage Yams, Sage Focaccia, Red Currants (*vg, gf*)

CAESAR SALAD

Kale, Brussels Sprouts, Roasted Garlic Dressing, Celery Root-parmesan Crunch (*v, gf*)

HORSERADISH CURED SALMON

Poached Beets, Turnip, Dill, Caraway Crisps (*gf, df*)

CHILLED LOBSTER

Lemongrass, Yuzu Pearls, Thai Basil, Bitter Greens, Puffed Rice (*supp*) (*gf, df*)

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

ENTRÉE

SLINE CAUGHT FLUKE

Sweet Potato Puree, Swiss Chard, Orange Wine Demi, Cranberry Marmalade *(gf, df)*

SLOW ROASTED SCOTTISH SALMON

Blue Hubbard Squash Puree, Poached Turnips, Braised Greens, Champagne Emulsion *(gf)*

ROASTED ATLANTIC COD

Rosalba Radicchio, Jerusalem Artichoke, Citrus Gremolata, Red Wine Sauce *(gf, df)*

FAROE ISLANDS SALMON

Citrus, Glazed Tokyo Turnips, Braised Fennel, Beetroot Demi-glace, Smoked Salmon Roe *(gf, df)*

HERITAGE CHICKEN

Honeynut Squash, Lacinato Kale, Apple Demi *(gf, df)*

AMERICAN WAGYU SIRLOIN

Parsnip Hash, Romanesco, Potato Crisp, Herb Demi *(gf, df)*

HUDSON VALLEY DUCK

Harvest Fricassee, Orange Gastrique, French Beans, Duck Demi *(gf, df)*

CHARRED SHORT RIB

Celery Root Mousseline, Heirloom Squash, Lobster Sauce Creole *(gf, df)*

BAROLO BRAISED SHORT RIB

Baby Root Vegetables, Parsnip Puree, Horseradish Gremolata *(gf)*

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DESSERT

S'MORES

Dark Chocolate Ganache, Toasted Meringue, Graham Feuilletine, Blood Orange Anglaise (v)

POACHED PEAR CHARLOTTE

Candied Orange Sponge, Sage Bavarian Cream, Mulled Wine Reduction (v)

MILLE FEUILLE

Sweet Potato Chantilly, Graham Cracker, Cranberry-maple Powder (v)

APPLE CIDER CHURRO

Cranberry Jam, Mezcal Anglaise, Honeycomb (v)

STICKY TOFFEE BREAD PUDDING

Pumpkin Labne, Brown Butter-clove Tuile, Sherry Reduction (v)

YUZU TART

Macerated Berries, Cotton Candy, Ancho Chili (vg)

CARROT CAKE

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple (vg, gf)

BLACK FOREST SACHER TORTE

Dark Chocolate Sponge, Black Cherry Meringue, Vanilla Cream (v)

CARAMEL APPLE TARTE TATIN

Popcorn Chouquette, Crème Fraiche, Fennel Pollen (v)

TRIPLE CHOCOLATE MOUSSE

Guanaja 70% Dark Chocolate, Jivara 40% Milk Chocolate, Valrhona Passionfruit Chocolate, Fresh Raspberries (v, gf)