

SCENTS OF TASTE

Velvet Harvest

A FOUR-COURSE DINING EXPERIENCE

APPETIZER

ROASTED FIGS & PROSCIUTTO
with whipped goat cheese, honey, pistachios, and aged balsamic

SALAD

AUTUMN HARVEST SALAD
mixed greens, roasted squash, pomegranate, candied pecans, shaved Parmesan, and a maple sherry vinaigrette

MAIN COURSE

HERB ROASTED CHICKEN
with brown butter, sage, and rosemary pan sauce

Served with:

TRUFFLE PARMESAN RISOTTO
with thyme and mushroom

ROASTED HEIRLOOM CARROTS
with honey, labneh, and pistachios

DESSERT

VANILLA BEAN PANNA COTTA
with poached pears, spiced pecans, and a rosemary honey drizzle

A seasonal four-course dining experience celebrating refined flavors, exceptional ingredients, and the beauty of the harvest.