Fall/Winter menu

Platters

• Four cheeses with candied walnuts, pickled onions, honey and crackers

• Three meats charcuterie platter with mustard 2 ways, cornichons and crostini

• Cheese and charcuterie platter with 3 cheeses, 2 meats, cornichons, candied walnuts, olives and crackers

• Mediterranean platter with hummus, tzatziki, pickled onions, olives, and pita bread

• -Antipasto platter with roasted peppers, artichokes, olives, pepperoncini, bruschetta, olive oil and herbs for dipping, focaccia bread

Starters

-Crab cakes with corn succotash and mustard beurre blanc

-Seared scallop with butternut squash and and roasted pepitas

-roasted root veggies with lemon vinaigrette on crostini

-Blue cheese stuffed dates with wilted greens and Sherry vinegar gastrique

-Butter poached pear stuffed with herbed goat cheese and prosciutto

Salad

-Greens with pears and Gorgonzola

-Acorn squash soup with tahini and honey

-Panzanella salad with charred Brussels sprouts, pepitas, bacon, mustard vinaigrette and feta

-Shrimp bisque with tarragon oil and spiced cream

-Classic Cesar salad with white anchovy, garlic croutons, and shaved pecorino Romano

-Beet salad with walnut dressing, pecorino Romano, baby arugula and nuts

-Squash bruschetta with citrus vinaigrette and Marcona almonds

-Potato leek soup with cilantro garlic oil and salmon caviar

-Tuna tartar with avocado, ponzu, and sesame oil

Meat:

-Pan roasted tenderloin with cauliflower gratin

-Lemon mustard grilled pork loin with horseradish whipped potatoes and rosemary jus

-Shortribs with creamy polenta

-Duck breast with citrus reduction and garlicky greens

-Lamb leg braised in red wine with white bean ragout

-Oven roasted chicken breast with truffled mashed potatoes and red wine jus

-Lobster surf and turf with grass fed rib eye with olive oil smashed potatoes and roasted heirloom carrots

-oven roasted turkey breast with stuffing and cranberry jus

Seafood

-Ginger glazed salmon with Parmesan potato cream, crispy garlic and pickled onions

-Pan seared scallops with corn succotash, crispy pancetta and vanilla beurre blanc

-pan roasted cod with green onion and parsnip purées

-Garlicky shrimp and cheesy grits

-Green lip mussels in white wine sauce with peppers, herbs, tomato and crispy baguette

Sides

-Gratin...potato, cauliflower or butternut

-balsamic Brussels sprouts

-creamy corn, greens, or mushrooms

-baked potato or sweet potato

-herbalicious stuffing

-ratatouille

-rice pilaf...white, wild or cauliflower

-grits or polenta

-mushroom risotto

-green bean casserole

-corn spoon bread

Dessert:

-flourless chocolate cake

-chocolate chip cookies (vegan option available)

-chocolate covered berries and cream

-creme brûlée

-brown butter champagne creme with coco nibs and berries