

Autumn Menu

Discover a dining experience
that's all about sharing and savoring
together.
We believe great food is best enjoyed
when shared
with others.
Our menu is crafted from scratch with
a
variety of flavorful shareable plates.
We encourage you to mix and match
while enjoying a diverse range of
flavors.

BITES

Pickled Deviled Eggs

Panang Curry Filling | Fennel Pollen | Roasted Red Pepper Cream

Burrata

Pumpkin Puree | Arugula | Sherry Vinaigrette | Pepitas | Honeycomb

Salad

Mixed Greens | Pomegranate Seeds | Spiced Cashews | Cotija | Miso 'Ranch'

Blackened Shrimp

Blue Corn Grit Cakes | Pickled Carrot Slaw | Red Curry Hollandaise

Escargot

Roasted Garlic Butter | Housemade Focaccia | Ricotta Mousse

Flatbread

Pesto | Goat Cheese | Prosciutto | Arugula | Red Beet Coulis

Pork Cheek Tostadas

Red Cabbage | Cilantro | Red Onion Crema | Cotija | Lime

PLATES

Chicken 'Pot Pie'

Jalapeno Cheddar Biscuits | Creme Fraiche

Tempura Shrimp Kebobs

Udon Noodles | Gochujang Coconut Cream | Red Cabbage Slaw

Housemade Raviolis

Ricotta Mousse | Elk Ragu | Pesto | Grana Padana

Porcine Duet

Pork Cheeks & Belly | Sweet Potato Au Gratin | Gai Lan | Red Curry Hollandaise

Short Rib

Mashed Red Potatoes | Roasted Haricot Verts | Horse Radish Compound Butter

TREATS

Pumpkin Pie

Toasted Chipotle Marshmallow | Bourbon Reduction

Chocolate Mousse

Chocolate Chip Cookie | Whipped Cream

