



Fall Tasting Menu

Price: \$200 per person

Minimum: 4 person

Maximum: 12 person

Duration: 2 hour dinner (not including set up prep or breakdown)

One : Autumn Harvest Salad

butter lettuce, candied pecan, honey apple vinaigrette, pomegranate, blue cheese, bacon, micro arugula

Two : Lacquered Duck Breast

gorgonzola sweet potato puree , port jus, carrot spheres, burnt onion 2 ways

Three : Apple Potato Agnolotti

Apple cider gastrique, hazelnut crumb, chili oil

Four : Pork Tenderloin Roulade

Chanterelle mushroom and mirepoix, potato galette, cranberry beet purée, beurre blanc

Five : Glazed Carrot Cake Cinnamon Roll

Cream cheese frosting, Candied carrot ribbons, spun sugar