



M E N U

WEDNESDAY, SEPTEMBER 24TH

FIRST COURSE

CARAMELIZED ONION FONDUE

Sweet, slow-cooked onions folded into a velvety blend of melted cheeses, served bubbling hot with artisan bread.

SECOND COURSE

ROASTED SQUASH & BABY KALE SALAD

Golden roasted squash paired with tender baby kale, toasted walnuts, and a drizzle of maple-balsamic vinaigrette — a fresh and hearty nod to the season.

THIRD COURSE

BROWN BUTTER & SAGE CARMELLE

Handmade carmelle pasta filled with roasted squash and ricotta, finished in a nutty brown butter sauce and simmered with crisp sage leaves.

FOURTH COURSE

MAPLE-CRUSTED PECAN CHICKEN

Oven-roasted chicken breast coated in a maple pecan crust, served with roasted carrots dusted in warm spices and charred Brussels sprouts for a perfect sweet-savory balance.

FIFTH COURSE

SALTED CARAMEL ESPRESSO CHOCOLATE CAKE

Decadent layers of dark chocolate cake infused with espresso, draped in salted caramel ganache, and crowned with a pumpkin cheesecake truffle — a truly indulgent finale.

