



Fall HARVEST DINNER

FIRST COURSE

BACON & EGGS

Arugula, Pancetta Lardon, Roasted Grape, Crispy 8 Minute Egg, Maple-Dijon Vinaigrette
Paired with Jaume Serra Cristalino Brut Cava, Spain

SECOND COURSE

GRILLED CARROT AND FETA SALAD

Mixed Greens, Chickpea, Pine Nut, Feta Cheese, Red Wine Vinegar, EVOO, Fresh Herb
Paired with Umani Ronchi Casal di Serra Verdicchio, Le Merche, Italy

THIRD COURSE

PAN ROASTED MONKFISH

Butternut Squash, Butterbean, Red Pepper, Fresh Corn, Fines Herbes, Garlic
Paired with Mud House Pinot Noir, Central Otago, New Zealand

FOURTH COURSE

CRISPY CHICKEN THIGH

Slow Roasted and Herb Crusted, Cauliflower Purée, Ratatouille, Chicken Demi-Glace
Paired with Marietta Cellars Estate Gibson Block Syrah, McDowell Valley, California

FIFTH COURSE

RICOTTA PEAR CAKE

Cranberry Compote, Homemade Fig Newton, Candied Pecan, Cinnamon Crème Anglaise
Paired with Warres Otima 10 Year Tawny Porto, Portugal

