

FALL 2025

FIRST

CHOICE OF

SUNCHOKES SOUP

BLACK TRUFFLE CREAM | CRISPY SUNCHOKES

PAN SEARED SCALLOPS

CELERIAC MOUSSELINE | MANDARINS | BROWN BUTTER

YELLOWTAIL CRUDO

NIÇOISE OLIVES | PICKLED PEARL ONIONS | SAUCE VIERGE

TEXAS QUAIL

SAUSAGE & SOURDOUGH STUFFING | DELICATA SQUASH | SAUCE SUPRÊME

+ 5 SUPPLEMENTAL CHARGE

ENDIVE & PEAR SALAD

RUBY GRAPES | CANDIED WALNUTS | SMOKED BLUE CHEESE | BUTTERMILK DRESSING

SECOND

CHOICE OF

MAPLE BRINED PORK CHOP

VELVETY BRAISED CABBAGE | CRISPY DUCK FAT POTATOES | APPLE FRISÉE SALAD

GRILLED VENISON LOIN

HONEY POACHED QUINCE | VANILLA PARSNIPS PURÉE | BRUSSELS SPROUTS

+ 12 SUPPLEMENTAL CHARGE

SCOTTISH SALMON

POACHED MUSSELS | GOLDEN POTATOES | CUCUMBERS | SMOKED HAM

SONOMA CHICKEN BREAST

BUTTERNUT SQUASH RISOTTO | FALL VEGETABLES | POMEGRANATE JUS

RED WINE BRAISED SHORT RIB

YUKON GOLD MASHED POTATOES | SMOKED BABY CARROTS

SWEET CORN AGNOLOTTI

ROASTED CHANTERELLES | TRUFFLE PECORINO

THIRD

CHOICE OF

SEASONAL HOUSE ICE CREAMS & SORBETS

BUTTERMILK PANNA COTTA

BLACK MISSION FIGS | PECAN SHORTBREAD

SICILIAN PISTACHIO CAKE

ITALIAN BUTTERCREAM | VANILLA ICE CREAM

CHOCOLATE BOMB

DARK CHOCOLATE MOUSSE | DULCE DE LECHE

ARTISAN CHEESE BOARD

ACCOUTREMENTS

THREE COURSE PRIX FIXE 88 PER PERSON
BEVERAGE PAIRING AVAILABLE UPON REQUEST