

prix fixe
100 per guest

amuse
CHEF'S CHOICE
changes daily

course one
please choose one

CAESAR SALAD
*romaine, charred cabbage
cured egg yolk, olive bread crumb*

ROASTED PUMPKIN SOUP
*brown butter, sage crema
toasted pepitas*

course two
please choose one

CHICKEN ROULADE
*escarole, baby turnips
white bean puree*

BEEF SHORT RIB
*celery root puree, fall pave
horseradish demiglace*

BUTTERNUT SQUASH TORTELLINI
*leeks, pepitas, sherry-nori
tri-colored cauliflower*

course three

WHITE CHOCOLATE ENTREMENT
*white chocolate mousse, pistachio sponge
pistachio cremeux, pomegranate*

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pistachio cremeux, pomegranate*