

SNACKS

P.H. ROLLS cultured butter

CRUDITES cashew hummus, pomegranate, dukkah

APPETIZERS

CHESTNUT SOUP prosciutto and foie gras

RAW KAMPACHI apples, jalapeno, sea salt

SHAVED BRUSSELS AND KALE thyme vinaigrette, parmesan

POACHED EGG wild mushrooms, quinoa, rosemary

PUMPKIN RAVIOLI shiitake consomme, warm spices

SUPPLEMENT pappardelle with white truffles (\$)

ENTREES

BRAISED CABBAGE SHOULDER white root puree, apples

CONFIT SALMON celery root, sunchokes

SHRIMP SCAMPI aleppo peppers, white wine, buttered noodles

BRAISED BEEF SHORTRIB chanterelles, spinach

FREE RANGE TURKEY breast and stuffed leg, raisin compote

SIDES FOR THE TABLE

CARAWAY SOURDOUGH STUFFING

BACON WRAPPED ENDIVE

POMMES PUREE WITH GRAVY

SOFRITO PUMPKIN AND SWISS CHARD

DESSERT FOR THE TABLE

SEASONAL PIES
