

■ Fall Restaurant Week Menu

Three Courses — \$39.99 per person

Choose one from each course

Appetizers

Butternut Squash Soup (Vegetarian, Gluten Free)

Toasted Pumpkin Seeds | Crème Fraîche | Sage Oil

Roasted Beet & Goat Cheese Salad (Vegetarian, Gluten Free)

Arugula | Candied Walnuts | Citrus Vinaigrette

Crispy Brussels Sprouts (Gluten Free)

Maple Glaze | Bacon | Shaved Parmesan

Hummus with Pita & Vegetables (Vegan)

Served with Fresh Veggies & Grilled Pita

East Coast Oysters (Gluten Free)

Served with Mignonette & Cocktail Sauce

Main Courses

Braised Short Rib (Gluten Free)

Creamy Polenta | Roasted Vegetables | Red Wine Jus

Seared Atlantic Salmon (Gluten Free)

Sweet Potato Purée | Charred Broccolini | Brown Butter Sauce

Pumpkin Mascarpone Ravioli (Vegetarian)

Brown Butter Sage | Toasted Hazelnuts | Parmesan

Herb-Roasted Chicken Breast (Gluten Free)

Garlic Mashed Potatoes | Grilled Asparagus | Thyme Jus

Autumn Grain Bowl (Vegan)

Farro | Roasted Squash | Kale | Cranberries | Maple-Tahini Dressing

Desserts

Pumpkin Cheesecake

Whipped Cream

Apple Pie

Vanilla Ice Cream

Optional Add-On

Sommelier's Fall Wine Pairing — \$25

■ Enjoy the flavors of the season — handcrafted with care.