

# 3-COURSE FALL MENU

## START

### COUNTY PLATTER

SELECTED CHEESE & CHARCUTERIE + MARINATED OLIVES + PICKLED VEGETABLES + PRESERVES + WARM BREAD & CRISPS

### ANTIPASTO PLATTER

WATER BUFFALO MOZZ + PARMIGIANO REGGIANO & WILDFLOWER HONEY + SALUMI + HOUSE OLIVES & MARINATED PEPPERS + TOMATO CONSERVA + WARM BREAD

### TAPAS PLATTER

CHARRED & MARINATED PEPPERS + MANCHEGO + CHILI-GARLIC SHRIMP + GRILLED MUSHROOMS IN SHERRY + CURED HAM + WARM OLIVES + CRISP TORTA + HONEY

## ADD ON

DOZEN EAST COAST OYSTERS - MIGNONETTE + LEMON + HOT SAUCE - \$48 DOZ

FRENCH ONION SOUP - RICH BEEF BROTH + BRANDY + GRUYERE - \$14 PP

## MAINS

### GRILLED TOP SIRLOIN

SLOW ROASTED SHALLOTS + BROWN BUTTER BÉARNAISE

### BAHARAT SPICED CHICKEN

ROASTED SQUASH & APPLE FATTOUSH SALAD + CHERMOULA SAUCE

### POMODORO BRAISED MEATBALLS

CHEESY POLENTA + GARLICKY RAPINI + ARUGULA & BASIL SALAD

### HOMEMADE SAUSAGE + CAVATELLI

RAPINI PESTO + ROASTED PISTACHIOS

### ROASTED SALMON

ENDIVE + PEAR SALAD WITH WARM HAZELNUT VINAIGRETTE

### SHRIMP AL AJILLO

BLISTERED PEPPER & TOMATO + PATATAS BRAVAS + SMOKED PAPRIKA-SHERRY AIOLI

### PUMPKIN + SQUASH RISOTTO (VEGAN)

PUMPKIN SEED BUTTER + CRISPY SAGE

## SIDES

HERB ROASTED BABY POTATOES - POMMERY MUSTARD + RACLETTE CHEESE

FALL GREENS - SQUASH + APPLE + AGED GOUDA + SHALLOT VINAIGRETTE

CHARRED BRUSSEL SPROUTS - MAPLE + CHILI-GARLIC AIOLI + CRISPY TEMPURA

HARISSA ROASTED SWEET POTATO - HONEY + MINT + YOGURT

BRAISED GREENS - CHORIZO + LEMON + ALMONDS

FENNEL + CITRUS SALAD - PICKLED SHALLOT + BOMBA + OLIVES + FRESH MINT

## DESSERT

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE POTS DE CRÈME + MOCHA CREAM

APPLE CIDER PANNA COTTA + OAT COOKIE CRUMBLE

VEGAN KEY LIME PIE PARFAIT + COCONUT CREAM

