



FALL RESTAURANT WEEK

FIRST COURSE

(choose one)

Sweet Potato & Butternut Squash Soup w/ Maple Sour Cream & Toasted Pepitas

Beets, Greens, Goat Cheese, Pistachio Crumble

Squash Fritters, Whipped Blue Cheese, Maple Syrup, Hazelnut

SECOND COURSE

(choose one)

Pan Seared Monkfish, Diavolo Sauce, Farro, Mussels, Fennel

Braised Short Rib, Carrot Puree, Root Vegetable, Kale

Pork Tenderloin, Celeriac Mash, Mushrooms, Bacon Beans, Fennel Salad

Vegetarian Pot Pie, Sweet Potato Biscuit

TO FINISH

(choose one)

Chocolate Panna Cotta

Cranberry Pumpkin Bread

EXECUTIVE CHEF RYAN KANE